

BEEF TACOS

-  Taco shells
-  Taco seasoning
-  450g Mince beef
-  2 Peppers (mixed)
-  Lettuce (shredded)
-  Cheddar cheese

INGREDIENTS

PART ONE

Preheat the oven to 180°C.

PART TWO

Cut the peppers into small strips then fry them in a pan with oil under medium/high until they are nice and soft. Make sure to keep stirring them so they don't burn. Once cooked to your liking place in a bowl for serving later. Remove from the pan and set aside for later.

PART THREE

Cook the mince beef in the same pan with more oil if needed under medium/high heat. After cooking for 2 minutes add the taco seasoning. I prefer to stir the seasoning in a bit of water first then add to the meat. Cook for 5-7 minutes until evenly brown.

PART FOUR

Once the beef is done get out a deep pan or oven proof dish and line up the taco shells. Ensure they are side by side so non fall over. If the pan is not big enough try screwing up some tin foil into a ball and place it in the middle.

PART FIVE

With your shells lined up pour the mince into each one to your liking. Then top with a sprinkling of diced lettuce and peppers. Finally add some grated mozzarella on top and your good to go.

PART SIX

Place the assembled tacos into the oven for 3-5 minutes until the cheese is melted and shells slightly toasted. Remove from the oven and dig in.

Embark on a flavor-packed journey with my Beef Tacos, a simple yet tasty recipe that brings the vibrancy of Mexican cuisine into crunchy little bites.

