

SPICY MEXICAN TACOS



 Serves 6-8

INGREDIENTS

- 500 g lean beef mince
- 1 dash oil
- 1 large onion, peeled and finely diced
- 1 stalk celery (1 large or 2 small), finely diced
- 550 g can **Wattie's Just Add Curry Mince Simmer Sauce**
- 425 g can **Craig's Spicy Mexican Beans**
- ¼ cup chopped fresh parsley or coriander
- 12 taco shells
- **Topping**
 - avocado
 - sour cream

METHOD

1. Brown the mince beef in a hot pan with the dash oil, breaking up the mince as you go.
2. Add the onion and celery and continue to cook for a further 2 minutes.
3. Add the **Wattie's Just Add Curry Mince Simmer Sauce** and the **Craig's Spicy Mexican Beans** and simmer gently under cover for about 10 minutes.
4. Stir in the chopped parsley or coriander before serving.

Serve in tacos with a selection of your favourite additional toppings.

- lettuce
- chopped tomatoes
- grated mild cheddar cheese