

MEXICAN BEEF AND VEGETABLE WRAPS



Serves 1



Makes 2 wraps



Prep Time 5



Cook Time 10



INGREDIENTS

- 2 Tbsp finely chopped onion
- 100g lean beef mince
- 1 Tbsp **Wattie's Tomato Paste**
- ½ - 1 tsp chilli purée
- 200g bag **Wattie's SteamFresh Seasoned Sides Sweetcorn, Black Bean and Capsicum with Mexican Style Seasoning**
- 2 regular size soft tacos

METHOD

1. Heat a dash of oil in a small frying pan. Add onion and mince. Stir-fry over a medium to high heat until mince is browned and nearly cooked. Stir in **Wattie's Tomato Paste** and chilli purée. Add **Wattie's SteamFresh Seasoned Vegetables** and continue cooking until vegetables are hot.
2. Fill soft tacos with the beef and vegetable filling. Roll taco to enclose filling before serving, or add in your

favourite extras (diced avocado, grated cheese or a spoonful of sour cream) before rolling.

Optional Extras:

- diced avocado
- grated cheese
- sour cream

TIPS

Switch it up:

1. Serve the meat and vegetables over rice if preferred.
2. Alternatively, serve the meat and vegetables over corn chips topped with guacamole and sour cream.