

TACO LOCO



INGREDIENTS

- 1 box of corn tortilla
- 1 packet of Dara prime minced beef (400g)
- Olive oil
- 3 cloves of garlic
- Cumin
- Salt & pepper
- Chili powder
- Shredded mozzarella cheese
- 1 medium tomato
- 1 small red onion
- 1 whole iceberg lettuce
- 1 riped avocado



Prep Time : **10 min**



Cook Time: **5 min**



Ready In: **15 min**

INSTRUCTIONS

In a bowl, season the ground beef with salt and pepper.

Heat the olive oil in a skillet over medium –high heat.

Add garlic & onion, season with salt & pepper, cook until onions are translucent.

Add ground beef to skillet. Let browns on bottom, about 3 min then flip, break up beef and continue to sear until almost cooked through, about 2 minutes

Add chili powder, cumin onion powder and cook through for about 1 min

Pour in tomato sauce and a cup of hot water, simmer over medium-low heat until sauce has reduced and thickened, about 3 -5 minutes

Serve taco filing warm over warmed tortillas with lettuce, cheese, guacamole and other desired toppings.