



RECIPE CARD
MEAT ON | THE FOOD DESIGN STUDIO

JAMES ST, BURLEIGH | GRICE AVENUE, PARADISE POINT
WWW.MEATON.COM.AU

MOJS - Taco Tuesday

Serves: 4 people

Beef Mince Ingredients:

2 tablespoons olive oil
700g-1kg beef mince from Meat on James Street
Storebought taco seasoning of your choice

To Serve:

Flour tortillas of your choice
2 avocados, peeled, stone removed and sliced into chunks
Handful of marinated jalapenos in a jar or fresh, de seeded and fresh
430g canned pineapple rings, drained
1 large red onion (peeled and finely sliced, soaked in ½ cup apple cider vinegar, ½ cup water & 2 tablespoons white sugar to pickle them)
Fresh coriander leaves
Heavenly Hell 'Dia De Los Muertos - Day of the Dead' Hot Sauce 150ml



Method:

Prepare your red onion for pickling following the instructions above. Set aside to pickle whilst

you prepare the beef mince.

In a large frying pan, add 2 tablespoons of oil and bring the heat up to a high temperature. When the frying pan is at heat, add the mince and allow it to cook for a few minutes before breaking it up to separate it.

Add the taco seasoning and cook the mince as per the packet instructions. Add water if your packet mix says to add water.

Assemble your taco as you wish and enjoy!