

INGREDIENTS

450g lean PGI Welsh beef mince

12 small tortillas

- 1 tbsp oil
- 1 onion, finely chopped
- 1 yellow pepper, small diced
- 2 tsp taco seasoning
- 1 tbsp tomato sauce

50g grated cheddar cheese

To Serve

Shredded lettuce, chopped tomatoes and garlic mayo.



Top tips

Waste not, want not...
 Don't throw the rest of
 the tortillas, cut into small
 triangles and bake – use to
 make nachos ... yummy!

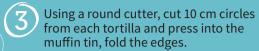
METHOD

Preheat the oven to 180°C/160°C Fan/Gas 4.



Grease a 12-hole muffin tin.

30 mins





In a frying pan add the mince and onion and fry until the meat is brown.

25 mins

Makes 12



Add the pepper, stir for 1 minute, then add the taco seasoning and tomato sauce and cook for 5 minutes stirring gently.



Spoon the mixture into tortilla cups, then top with grated cheese. Bake for approx. 10 minutes until the tortillas are golden and cheese melted.



Serve topped with shredded lettuce, diced tomato and a drizzle of garlic mayo.



