

# 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.