



Beef Tacos

INGREDIENTS

450g ground beef
1 teaspoon ground cumin
1 teaspoon smoked paprika
½ teaspoon garlic powder
1/2 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon freshly cracked pepper

PICO DE GALLO

400g cherry tomatoes, *quartered*
½ onion, *diced*
4 tablespoons cilantro, *chopped*
½ lime, *juiced*
pinch of salt and pepper

TO SERVE

Mini wraps, *warmed*
cheese, *freshly grated*
avocado, *diced*
fresh cilantro

1. Heat a little oil in a pan over medium heat and add ground beef.
2. Cook, stirring and breaking apart the beef often, until it begins to brown.
3. Add in the cumin, paprika, garlic powder, chili powder, salt and pepper. Cook until the beef is just browned.
4. warm wraps for 10-15 seconds in the microwave
5. Fill your wraps with your cooked ground beef and top with your pico de gallo, fresh cilantro, cheese, and diced avocado

