

LA CASITA SPICY LAHMACUN

CATEGORY Dinner

COOK TIME 30 +/- minutes

INGREDIENTS

- ½ Cup La Casita Hot Sauce Abuela's Mild
- 1 pound Grass Fed Ground Beef – 90/10
- Naan Bread Minis – Store bought
- 1 Cup Mexican Style Quesadilla Melting Cheese or Monterey Jack Cheese – Shredded
- ½ teaspoon Cinnamon
- 1 teaspoon Red Pepper Flakes
- 1 tablespoon Ground Cumin
- 3 cloves Garlic pressed
- 2 tablespoons tomato paste
- 1 tablespoon Chili Powder
- Himalayan Salt & Fresh Ground Black Pepper
- Fresh Cilantro
- Extra Virgin Olive Oil
- Toppings and garnish with limes, sliced onions, jalapenos, olives, guacamole and sliced red, yellow, orange, or green bell peppers.

NOTES FROM LA CASITA

Turning Turkish Lahmacun into a La Casita Style Lahmacun... Challenge accepted!! So The Naan bread is a great change, and it is very easy to prepare. It's not always comfortable, but I love trying something new.



DIRECTIONS

1. Preheat oven to 400 degrees.
2. Brown meat and drain excess fat. *Optional to use ground turkey, chicken, or lamb.
3. In a food processor, pulse the pressed garlic, cumin, cinnamon, red pepper flakes, chili powder, tomato paste, and Abuela's Mild together. Add in the meat and pulse together once again to make a course meat spread. *Optional is adding ½ cup cooked sweet onion to the mixture.
4. Add salt & pepper to taste.
5. Prepare Naan Bread by spreading a light coating of EVOO and a sprinkle of salt on the bread
6. Spread the meat mixture onto the Naan bread.
7. Add veggies and toppings.
8. Add shredded Mexican Style Cheese.
9. Bake for 10 minutes, allow to cool, and serve.

