

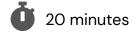




Mexican Beef and Eggs

with Flatbread

Perfectly cooked eggs in a flavourful Mexican beef and tomato sauce, topped with a colourful salsa and served with warm flatbread.





4 servings



Spruce it up!

You can add lime juice, fresh coriander or jalapeño chillies to your toppings if you have some. A dollop of yoghurt or sour cream on top of the eggs also works well!

TOTAL FAT CARBOHYDRATES

22g

39g

FROM YOUR BOX

BEEF MINCE	600g
BROWN ONION	1
TOMATO PASSATA	1 jar
FREE-RANGE EGGS	6-pack
GREEN CAPSICUM	1
AVOCADO	1
TOMATOES	2
LEBANESE FLATBREAD	5-pack

FROM YOUR PANTRY

oil for cooking, smoked paprika, ground cumin

KEY UTENSILS

large frypan with lid, frypan or griddle pan

NOTES

Toast the flatbread in a sandwich press or the oven if preferred. You can also cut it into triangles for scooping.

No gluten option - Lebanese flatbread is replaced with corn tortillas. Toast tortillas in pan over high heat for 10 seconds each side, or cook in a sandwich press.



1. SAUTÉ THE BEEF & ONION

Heat a large frypan over medium-high heat with oil. Add beef mince. Chop onion and add to pan along with 1 tbsp smoked paprika and 1 tbsp cumin. Cook for 5 minutes, until fragrant and browned.



2. ADD SAUCE AND EGGS

Pour passata into pan and stir to combine. Crack in eggs. Cover and cook for 8-10 minutes or until eggs are cooked to your liking.



3. PREPARE THE TOPPINGS

Meanwhile, dice capsicum, avocado and tomatoes. Toss together and set aside.



4. WARM THE FLATBREAD

Heat a frypan or griddle pan over high heat (see notes). Toast flatbread in pan for 30 seconds each side. Keep warm.



5. FINISH AND SERVE

Scatter toppings over Mexican eggs and serve with flatbread.



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