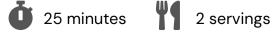






Beef Taco Pasta

Mexican beef mince tossed through pasta with a delicious tomato salsa and finished with a colourful fresh topping!







You can cook the vegetable toppings with the beef to make the dish warmer if preferred! Stir sour cream or grated cheese through the sauce for a yummy twist.

52g

FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
BEEF MINCE	300g
GREEN CAPSICUM	1
CORN COB	1
SALSA	1 jar

FROM YOUR PANTRY

salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

large frypan, saucepan

NOTES

You can stir the toppings through the pasta if preferred.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta to boiling water and cook according to packet instructions or until al dente. Reserve 1/2 cup pasta water before draining (see step 4).



2. COOK THE BEEF

Heat a frypan over medium-high heat. Dice and add onion along with beef, 1/2 tbsp smoked paprika, 1/2 tbsp ground cumin, salt and pepper. Cook for 8 minutes until browned.



3. PREPARE THE TOPPINGS

Meanwhile, dice **capsicum** and remove **corn** from cob. Set aside.



4. TOSS THE PASTA

Add salsa to beef along with cooked pasta and 1/2 cup pasta water. Toss to combine and season with salt and pepper to taste.



5. FINISH AND SERVE

Bring **pasta** to the table to serve. Garnish with **toppings** of choice (see notes).



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