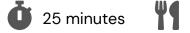






# **Beef Taco Pasta**

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





4 servings



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.

TOTAL FAT CARBOHYDRATES 108g

#### FROM YOUR BOX

| SHORT PASTA    | 500g  |
|----------------|-------|
| BROWN ONION    | 1     |
| BEEF MINCE     | 600g  |
| RED CAPSICUM   | 1     |
| 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 pasta to boiling water and cook according to packet instructions or until al dente. Reserve 1 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 tbsp smoked paprika, 1 tbsp ground cumin, salt and pepper. Cook for 8 minutes until browned.



#### 3. PREPARE THE TOPPINGS

Meanwhile, dice capsicums and remove corn from cob. Set aside.



#### 4. TOSS THE PASTA

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



## **5. FINISH AND SERVE**

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



**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au** 



