



15-MINUTE SOFT SHELL BEEF TACOS

INGREDIENTS

400g Beef strips
Mexican seasoning
2 Tbsp. Olive oil
1 Garlic clove
¼ red cabbage
2 carrots
Coriander
Juice of 1 lime
1 avocado
8 soft shell wholegrain tortillas, warmed
Greek yogurt
Hot sauce
Spring onions

METHOD

1. Season beef strips with Mexican seasoning. Heat oil in a large wok over high heat. Add garlic and cook for 30 seconds. Add beef and cook for 3 to 4 minutes, or until browned and tender. Set aside.
2. In a bowl combine cabbage, carrot and lime juice.
3. Build the tacos using the cabbage and carrot mix, sliced avocado, beef, a dollop of greek yoghurt, some hot sauce, chopped spring onions and coriander (if you like). Serve with lime wedges.