



# MEXICAN TACOS

| 
 25MIN | LEVEL



## PREPARATION

- Preheat the oven to 180°C.
- Cut the onion in very fine half-moons. Put one half in a bowl (reserve the other half for cooking). Squeeze the juice of 1/2 lime per person and pour it over the onion in the bowl.
- Add 1 teaspoon of salt and 1 teaspoon of red wine vinegar per person. Mix and leave to stand.
- Dice the tomato. Crumble the feta cheese with your hands or a fork. Cut the avocado in half, remove the skin and pit, and cut it into slices. Chop the coriander.
- Drape each tortilla over two bars of the oven rack. Bake until tortillas are crisp (7-10 minutes).
- Sauté the rest of red onion for 5 minutes and add the beef.
- Add 1 teaspoon of Mexican spices per person on top and fry for another 5 minutes, stirring occasionally.



## Shopping list

### INGREDIENTS

.....  
 1 onion  
 1 lime  
 1 avocado  
 50 g feta cheese  
 10 g cilantro  
 4 tortillas  
 2 tomatoes  
 1 teaspoon of Mexican spices  
 200g ground beef  
 2cc of salt  
 2 cc of red vinegar  
 2 tbsp of olive oil

*Les Jamelles*

www.les-jamelles.com

