

# Beef and Kaleslaw Tortilla Boats

SERVING  
4 people

COOK TIME  
25 min



## Ingredients

- ½ tbsp olive oil
- 1 small brown onion, diced
- 500g beef mince
- 2 cloves garlic, minced
- 1 tsp cumin
- ½ tsp ground coriander
- ¼ tsp cayenne (optional)
- ½ tsp salt
- ½ tsp black pepper
- 8 tortilla boats
- 1 Simply Salads Kaleslaw Kit
- 1 avocado, sliced
- 1 tomato, diced

## Method

Heat oil in a frypan over medium to high heat. Add brown onion and sauté for three minutes until soft and translucent.

Add beef mince and garlic and fry until mince has browned. Sprinkle over cumin, coriander, cayenne, salt and pepper. Sauté for a further two minutes until fragrant. Remove from heat and set aside.

Warm tortilla boats as per package instructions.

To assemble, place a generous handful of Simply Salads Kaleslaw Kit into each tortilla. Top with a scoop of mince, slices of avocado and diced tomato. Drizzle with dressing before serving.