



Beef Chilli Tacos

Ingredient	10 Portions	50 Portions	100 Portions
Beef Mince	400 g	2 kg	4 kg
Onion	100 g	500 g	1kg
Carrot	100 g	500 g	1kg
Garlic	1 clove	5 cloves	10 cloves
Celery	100 g	500 g	1kg
Chopped tomato	500 g	2.5 kg	5 kg
Tomato Puree	80 g	400 g	800 g
Cumin	Pinch	10 g	20 g
Blackened Cajun spice	Pinch	10 g	20 g
Sweetcorn	200 g	1 kg	2 kg
Kidney Beans	200 g	1 kg	2 kg
Salt and Pepper	To taste	To taste	To taste
Small Tortilla Wraps	20	100	200
Salad leaves	As needed	As needed	As needed
Crème fraiche	As needed	As needed	As needed
Grated cheese	As needed	As needed	As needed

Method

1. In a large pan begin fry the Beef Mince in a little oil for about 10 minutes
2. Add the Onion, Carrot, Garlic and Celery and continue to cook for a further 10 minutes
3. Add the Cumin and Blackened Cajun spice and cook for a further 10 minutes
4. Add the Chopped Tomatoes and Tomato Puree to the pan and cook on a low heat for another 45 minutes, stirring regularly.
5. Add the Sweetcorn and Kidney Beans and cook for a further 10 minutes
6. Add seasoning to taste and add more spices if necessary
7. Serve in a small tortilla wrap on a bed of salad leaf with a dollop of crème fraiche and some grated cheese.

Allergens: Celery, Milk, Wheat, Mustard