



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# BEEF & PORK MEXICAN SALAD WITH CHIPOTLE DRESSING



PREP  
**15 min**



COOK  
**20 min**



SERVES  
**4**

## INGREDIENTS:

- > 500g Pork & Beef Mince
- > 100g Chipotle Mayo
- > ½ Tbsp Mexican Spice Mix
- > 1 Red Capsicum
- > 1 Red Onion
- > 2 Garlic Cloves
- > ½ Coriander Bunch
- > 1 Corn
- > 1 Lebanese Cucumber
- > 1 Punnet Cherry Tomatoes
- > 1 Avocado
- > 120g Mixed Salad Leaves
- > 1 Lime

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

# METHOD – GET COOKING!



**1** Cut the red capsicum into 1cm thick strips, finely slice the onion and garlic. Peel and slice off the corn kernels from the cob. Chop the coriander reserving some leaves for garnishing.

In a large pan or casserole dish on a high heat, drizzle olive oil and add the red capsicum. Cook for 2 minutes, remove from the pan and set aside.

**2** In the same pan, drizzle olive oil and add the onion and garlic. Cook for 3 minutes while stirring until golden brown.

Add the mince, the spice mix and cook for 5 minutes while breaking it down until the meat is cooked.

Add the corn kernels to the pan. Add ½ of the chopped coriander and cook for a further 3 minutes while stirring.

Season with salt and pepper. Squeeze the juice of ½ a lime and stir well. Turn off the heat and let it cool to room temperature.

**3** Meanwhile, place 2 Tbsp of the chipotle mayo into a mixing bowl. Add the juice of ½ a lime, ¼ cup of water. Season with salt and pepper. Mix well with a whisk and set aside.

**4** Add the red capsicums to the meat mixture and stir well. Cut the tomatoes in half, slice the cucumber into disks and the avocado into thin slices.

Layer all the salad components on a large platter, drizzle with the chipotle dressing and garnish with coriander leaves.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use the leftover chipotle mayo as a dip for prawns or corn chips.
- Use the leftover Mexican spice mix as a rub for meats, chicken or fish.
- Add more or less chipotle mayo to your dressing depending on your heat tolerance.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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