

Perfectly Seasoned

ULTIMATE SEASONINGS & RUBS

Native Australian Tacos



Serves: 4

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients:

For the Protein:

- 500g kangaroo mince or lean beef mince (optional for those wanting a traditional taco twist)
- 1 tbsp olive oil
- 2 tsp wattleseed
- 1 tsp smoked paprika
- 1/2 tsp ground native pepperberry
- Salt to taste

For the Native Slaw:

- 2 cups shredded red cabbage
- 1 carrot, grated
- 2 tbsp Greek yogurt or mayonnaise
- 1 tsp lemon myrtle powder
- Juice of 1 lime (or 1 tbsp finger lime pearls for a native twist)
- Salt and pepper to taste

For the Salsa:

- 1/2 cup diced tomatoes
- 1/4 cup diced cucumber
- 1/4 cup chopped coriander
- 2 tsp finger lime pearls
- Juice of 1 lemon
- A pinch of sea salt

Other Essentials:

- 8 soft or hard taco shells
- 1/4 cup grated cheese (optional)
- Extra lime wedges for serving

Instructions:

1. Prepare the Protein:

- Heat olive oil in a pan over medium heat.
- Add the mince, breaking it up as it cooks.
- Sprinkle in wattleseed, paprika, and pepperberry, stirring well.
- Cook until browned and aromatic, about 7-10 minutes. Season with salt and set aside.

2. Make the Native Slaw:

- In a large bowl, combine cabbage, carrot, Greek yogurt, lemon myrtle powder, and lime juice (or finger lime pearls).
- Mix until the slaw is well-coated. Season to taste and set aside.

3. Whip Up the Salsa:

- In a small bowl, mix diced tomatoes, cucumber, coriander, finger lime pearls, lemon juice, and salt.
- Stir gently and let the flavors meld for 5 minutes.

4. Assemble the Tacos:

- Warm the taco shells according to the package instructions.
- Fill each shell with a generous portion of the spiced mince.
- Top with a handful of native slaw, a spoonful of salsa, and grated cheese (if using).
- Serve with lime wedges on the side.