



The Gathered Green

ABN: 60 149 134 643

P: 0409 841 048

jane@thegatheredgreen.com.au

# HOMEMADE TACOS WITH TOMATO RADISH SALSA

Thank you to a combination of melskitchencafe.com and theastybitblog.com for this recipe.

## Ingredients

- 500 grams of minced beef
- ½ chopped white onion
- 1 to 3 cloves garlic
- 1 teaspoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 tin of diced tomatoes
- Taco shells
- 1 small lettuce, shredded
- Sour cream (optional)

## *Salsa*

- 3 small radishes, finely diced
- 200 grams cherry tomatoes
- ½ small onion, finely chopped
- 1 tablespoon fresh lemon juice
- 1 clove garlic, minced
- 2 tablespoons fresh coriander, finely chopped
- 1 small chili, seeds removed and finely chopped
- Salt and pepper to taste





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## Method

In a large fry pan over medium heat, add the minced beef, onion and a pinch of salt and pepper. Cook, stirring often and breaking the meat into small pieces, until the meat is cooked through, 5 to 7 minutes.

Off the heat, drain excess grease, if needed.

Return the pan to the heat and stir in the garlic, chili powder, cumin, coriander, salt and pepper. Cook for about 30 seconds until the mixture smells fragrant.

Add the tin of diced tomatoes. Simmer the mixture for about 5 to 10 minutes, or until excess liquid is absorbed.

Season to taste with additional salt and pepper, if needed.

To make the salsa, combine tomatoes, onions, radishes, ½ tablespoon lemon juice, and a pinch of salt. Let sit for 10 minutes. Pour or strain out excess liquid. Add in garlic, coriander, chili and remaining lemon juice. Season with more salt and pepper to taste.

To serve tacos, spoon mince into shells, followed by shredded lettuce, salsa and sour cream.

Enjoy!

Jane

