



TACOS

The lightly oaky, fruity flavour combines well with herbaceous dishes such as spiced meat.



Serves 4 people



Cooking time: 20 minutes

INGREDIENTS

- 8 taco shells
- 3 bell peppers
- 1 Tbsp olive oil
- 3 onions
- 1 clove garlic
- ½ tsp chili powder
- 1 tsp cumin powder
- 1.5 cups (350 g) passata
- 1 tsp sugar
- 1 lb (600 g) ground beef
- 1 package taco spice mix
- 1 head iceberg lettuce
- 1 cup (150 g) grated cheese

PREPARATION

To prepare taco sauce, cook chopped pieces of 1 small bell pepper in a dash of olive oil. Add 1 chopped onion, 1 diced garlic clove, ½ tsp chili powder, 1 tsp cumin powder, 1.5 cups (350 g) passata and 1 tsp sugar. Let simmer 10 minutes over low heat. Then remove from heat and let cool.

Stir-fry 1 lb (600 g) ground beef with 1 package taco spice mix, 3 sliced onions and 2 chopped red bell peppers.

Fill 8 taco shells with a robust salad, scoop the meat-pepper mix over this and serve with the fresh taco sauce and grated cheese.

Wine suggestion: [Carmeneré](#)