

#CREATEASTIR WITH NOLA® AND TIM'S BEEF TACOS



PUT A LOCAL TWIST ON ONE OF
MEXICO'S MOST FAMOUS MEALS.

 Serves 6

INGREDIENTS:

For the tacos:

250g stir-fry beef strips
250ml ready-made BBQ basting sauce
12ml sunflower oil
6 fresh taco shells
3 iceberg lettuce leaves, shredded

For the salsa:

½ small robot peppers, seeded and chopped
½ red onion, chopped
6 slices cucumber, chopped
1 red tomato, skinned, seeded and chopped
Coarse black pepper to taste
Handful of fresh coriander leaves, no stalks

To finish:

18 slices pickled jalapeños
6 slightly heaped tablespoons of guacamole
Nola Original Mayonnaise to taste

METHOD:

Mix the beef strips and basting sauce together. Add a small number of beef strips to a very hot frying pan and fry for 2-3 minutes.

Remove the beef strips and keep warm.

Repeat until all the beef strips are

cooked.

Mix all the salsa ingredients together

and set aside.

Blister the taco shells on both sides,

with a little oil on a hot flattop or in a

frying pan.

Fold immediately in half to form a half

shell and place them in a taco holder.

Divide the shredded lettuce between

the six taco shells, then top with BBQ

beef strips and salsa.

Finish off each taco shell by placing

jalapeño slices on top of the salsa,

then a spoonful of guacamole and a

very generous serving of **Nola Original**

Mayonnaise.

Serve immediately.

**NOLA**®

