



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Eggs


Did you know you can add crushed egg shells straight to the soil in your garden? While it might not help this season's plants, it will help to add calcium directly to the soil as the shells decompose.



## C2 Mexican Beef and Eggs with Flour Tortillas

Perfectly cooked eggs in a flavourful Mexican beef and tomato sauce, topped with a colourful salsa and served with warm tortillas.

 20 minutes

 2 servings

 Beef

25 March 2022

### Spruce it up!

*You can add some lime juice, fresh coriander or jalapeño chillies to your toppings if you have some. A dollop of yoghurt or sour cream on top of the eggs also works well!*

## FROM YOUR BOX

BEEF MINCE	250g
BROWN ONION	1
MEXICAN SPICE MIX	1 sachet
TOMATO PASSATA	1 jar
FREE-RANGE EGGS	4
GREEN CAPSICUM	1
AVOCADO	1
TOMATO	1
FLOUR TORTILLAS	8-pack

## FROM YOUR PANTRY

oil for cooking

## KEY UTENSILS

large frypan with lid, frypan or griddle pan

## NOTES

Cut the tortillas into triangles for scooping if preferred.

**No gluten option - flour tortillas are replaced with corn tortillas.** Toast tortillas in pan over high heat for 10 seconds each side, or cook in a sandwich press.



### 1. SAUTÉ THE BEEF & ONION

Heat a large frypan over medium-high heat with **oil**. Add beef mince. Chop onion and add to pan along with Mexican spice mix. Cook for 5 minutes, until fragrant and browned.



### 2. ADD SAUCE AND EGGS

Pour passata into pan and stir to combine. Crack in 4 eggs, cover and cook for 8-10 minutes, or until cooked to your liking.



### 3. PREPARE THE TOPPINGS

Dice capsicum, avocado and tomato. Toss together and set aside.



### 4. WARM THE TORTILLAS

Heat a frypan or griddle pan over high heat. Toast tortillas in pan for 10 seconds each side (use to taste). Keep warm.



### 5. FINISH AND SERVE

Scatter toppings over Mexican eggs and serve with tortillas (see notes).

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

