



10 servings



10 mins prep



30 mins cooking



Mexican Pork and Avocado Tacos

INGREDIENTS

2 tbs extra virgin olive oil
500g pork mince
2 tbs tomato paste
1 ½ tbs mexican chilli powder
1 lime, juiced
10 mini flour tortillas
2 hass avocados, sliced

1 bunch coriander
1 red onion, finely chopped
2 limes, juiced, wedges to serve
1 long red chilli, finely chopped

DIRECTIONS

1. Make lime salsa, chop stalks and roots of coriander, reserve leaves, combine with lime juice, onion and chilli in a small bowl and season
2. Heat oil in fry pan over medium - high heat. Add pork and lightly brown, removing clumps. Add tomato paste, chilli powder, stir until fragrant. Add lime juice, 2 tbs water and cook until well combined
3. Heat a pan over medium heat and grill each tortilla until lightly brown
4. Top tortillas with pork, avocado, salsa and coriander and serve with lime wedges

NOTES