



Mexican Beef with Rice & Guacamole

1 x family size packet SunRice
Indian Aromatic Basmati Rice
in 2½ minutes
1 onion, chopped
300g lean beef mince
2 tbsp ground cumin
1 tbsp smoked paprika
2 x 400g tins, chopped
peeled tomato
Good splash Tabasco sauce
or chilli flakes
1 x 400g tin red kidney beans,
drained
1 cup sweet corn kernels
1 bunch coriander, chopped
2 avocados, chopped
Juice from 2 limes
2 sliced spring onions to serve

Serves 4
Prepared and cooked
in 10 minutes



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Saute the onion until browned

Add the beef and cook for another minute until browned. Add the cumin, smoked paprika, chopped tomato, beans and corn then cook over a medium heat for 5 minutes. Add the coriander and Tabasco to taste then season with black pepper

Combine avocado with the lime juice

To serve heat the rice in the microwave for 2½ minutes as per packet instructions

Divide between serving plates and top with the Mexican beef followed by avocado and spring onion. Enjoy

Indian Aromatic Basmati Rice

The finest Basmati Rice from the fields of India. Deliciously fluffy, aromatic White Basmati Rice is ready to serve with your favourite Indian or Asian dish in just 2½ minutes

