



MINI TACO CUPS WITH SENSATIONAL MINCE

INGREDIENTS



6 SERVINGS



35 MIN



INTERMEDIATE

1 pack Garden Gourmet Sensational Mince

6 small flour tortillas

160 g kidney beans

1 fresh jalapeno pepper

1 small red onion

1 small ripe mango

200 ml diced tomatoes

chipotle pepper

a few leaves of coriander

1 lime

salt

Something to impress your guests during brunch? These delicious vegan mini taco cups created with Garden Gourmet Sensational Mince will surely amaze them in one flavorful bite!

PREPARATION

1. Make the taco cup shells

Preheat the oven to 180 °C. Press the tortillas into the muffin cups and bake them for about 5 minutes in the oven until they color and become crispy. Cut the red onion into thin half rings and sprinkle generously with lime juice.

2. Make mango salsa

Cut the mango into small cubes and mix with finely chopped jalapeno pepper and coriander. Season with some lime juice.

3. Cook Sensational Mince

Fry the Sensational Mince following the instructions on the package and season with the chipotle pepper and salt while baking. Add the tomato cubes and kidney beans and heat for a while.

4. Scoop filling into mini tacos and enjoy!

Spoon the still warm Mince mix into the cups and top with some salsa and red onion. Garnish with cilantro.

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