

MINI BAKED BEANZ TACOS

Serves: 20

Prep Time: 20 minutes



Ingredients

- 1 Tin Baked beans
- 8 Large flour tortillas
- 100g cheddar, grated
- 50g unsalted butter, melted
- 2tbsp taco seasoning
- 1 tomato, finely diced, for garnish
- 1/4 iceberg lettuce, shredded, for garnish
- 15g coriander, finely chopped, for garnish
- Sour cream, to serve

Directions

1. Take each tortilla and, using a small cookie cutter, cut as many circles as you can from each tortilla.
2. Mix together the butter and taco seasoning and dip in the tortilla circles. Flip a muffin tin upside down and use the gaps to stand them all up in a taco shape.
3. Bake for roughly 8 minutes at 180°C/360°F or until they've crisped up but haven't turned too dark.
4. Fill each with Baked Bean and shredded cheddar.
5. Return to the oven for 5 minutes or so to melt the cheese.
6. Sprinkle with shredded lettuce, diced tomatoes and coriander.

Serve with sour cream to dip. Enjoy!