



RABBITACOS



Jon Camilleri

CH-EAT

INGREDIENTS

- **Olitalia Extra Virgin Olive Oil**
- **Santa Maria Taco Shells**
- 1 Onion
- 1 Shallot
- 400g Rabbit Meat
- **1pkt Santa Maria Fajita Seasoning**
- 1/2 Red Bell Pepper
- 1/4 Iceberg Lettuce
- 50g Mature Cheddar Grated



METHOD

- 1** In a small saucepan lightly fry the chopped onion.
- 2** When it softens add the rabbit meat and fry until it cooks nicely.
- 3** Add the chopped red pepper followed by the fajita seasoning, add a tablespoon of water, stir well and continue cooking for a couple of minutes.
- 4** Turn it off and set it aside.
- 5** Fill the taco shells with rabbit sauce, chopped lettuce, finely chopped shallot, and grated cheddar.