

# 2 Ways With Taco Tubs



**aroma**  
KITCHEN

## INGREDIENTS

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| <b>2 packets Santa Maria Taco tubs</b> | Chopped mint, parsley and coriander          |
| 1 large sweet potato                   | 200g flank steak                             |
| 2 spring onion, sliced                 | 200g salmon steak                            |
| 1 can sweet corn                       | 1 lemon                                      |
| 1 can kidney beans                     | 1 green chilli                               |
| 1 tomato, deseeded and diced           | <b>1 packet Santa Maria Fajita Spice Mix</b> |
| 1 teaspoon grated ginger               |  |
| 1 avocado peeled and diced             |  |
| Juice of 2 limes                       |  |



## METHOD

- 1 Marinade the steak and the salmon with the fajita spice mix, lemon juice, chilli and coriander. Grill and allow resting.
- 2 Prepare the sweet potato salad, mix together the sweet potato cubes together with the spring onion, corn, kidney beans, tomato, ginger, avocado, season with salt and pepper mix in the herbs.
- 3 Divide the sweet potato mixture into the taco tubs. Garnish with slices of beef and salmon