



WATERMELON-REAPER GLAZED BEEF TACOS

Featuring Bob & Brian's Crimson Fuego Sauce

SERVES: 4 (8–10 TACOS) • PREP TIME: 10 MINS • COOK TIME: 15 MINS

INGREDIENTS

FOR THE BEEF

- 500g Beef Mince (80/20)
- 1 **tbsp** Olive Oil
- 1 **small** Brown Onion (diced)
- 2 **cloves** Garlic (minced)
- 1 **tbsp** Ground Cumin
- 1 **tbsp** Smoked Paprika
- 1 **tsp** Dried Oregano
- 1 **tsp** Sea Salt

THE SAUCE & TOPPINGS

- 8–10 Crisp Corn Taco Shells
- 1/4 **cup** Crimson Fuego Sauce (for glaze)
- 1/2 **cup** Sour Cream
- 1 **cup** Sharp Cheddar (grated)
- 2 **cups** Iceberg Lettuce (finely shredded)
- 1 **Ripe** Avocado (diced)
- Extra Crimson Fuego Sauce for drizzling

METHOD

1 COOK THE BEEF

Heat olive oil in a large skillet over medium-high heat. Add the diced onion and sauté for 2–3 minutes until softened. Add the beef mince, breaking it up with a wooden spoon, and cook until fully browned (5–6 minutes). Drain any excess fat.

2 SEASON & GLAZE

Reduce heat to medium. Add minced garlic, cumin, smoked paprika, oregano, and salt; cook for 1 minute until fragrant. Pour in the 1/4 cup Crimson Fuego Sauce and simmer for 2 minutes until glossy and thickened.

3 WARM THE SHELLS

Preheat oven to 180°C (350°F). Stand taco shells upright on a baking sheet and heat for 4–5 minutes until warm, crisp, and fragrant.

4 ASSEMBLE & SERVE

Spread sour cream along the bottom inside of each shell. Fill with warm glazed beef, immediately top with cheddar cheese so it melts, then layer with crisp lettuce, avocado, and extra Crimson Fuego sauce.