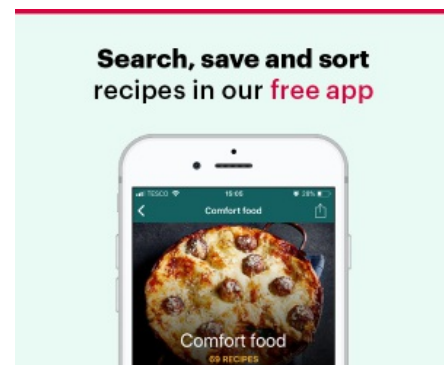


Smoky pork & black bean tacos



Method

1. Heat the oil in a large frying pan, add the onion and cook for 5 mins until softened. Sprinkle over the spices and cook for 1 min more. Add the mince, breaking it up with the back of a wooden spoon, and stir until cooked through.
2. Stir the passata and barbecue sauce into the pan along with 4 tbsp water. Increase the heat and allow the sauce to bubble and reduce until it clings to the meat. Add the beans, season and cook for a further 2 mins, then stir in the coriander. Heat the tacos following pack instructions.
3. Use the pork and bean mix to fill the tacos, top with slices of avocado, shredded iceberg lettuce and a dollop of soured cream, if you like.



Ingredients

- 2 tsp vegetable oil
- ½ red onion, chopped
- 2 tsp each smoked paprika and ground cumin
- 500g pack lean pork mince
- 300ml passata
- 5 tbsp barbecue sauce
- 400g can black bean, drained
- small bunch coriander, chopped
- 8 taco shells
- 1 ripe avocado, peeled and sliced
- ½ iceberg lettuce, finely shredded
- soured cream, to serve (optional)



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