

OVERALL time: 55 mins

Cheesy Waffles with Mexican Mince

Everyone loves waffles! Warm, delicious mince with a kick of mexican spice elevates this dish to a new height!

Metric

Number of servings : 4

ingredients

For the salsa

- 2 large ripe tomatoes, diced (or use a handful of cherry tomatoes)
- 1 whole mild red chilli, e.g. serrano, diced
- 0.25 finely diced red onion
- 1 large ripe avocado, diced
- 0.25 cup fresh coriander leaves, roughly chopped
- 2 whole lime juice

For the mince

- 1 medium onion, finely diced
- 2 cloves garlic, minced
- 1 tin diced tomatoes
- 1 tin black beans, drained & rinsed
- 1 Tbsp **Cape Herb and Spice Taco Spice**
- 250 g lean beef mince

For the waffles

- 170 g plain flour
- 2 tsp **Cape Herb and Spice Taco Spice**
- 2 tsp baking flour
- 2 large free-range eggs, room temperature
- 50 g butter, melted & cooled
- 100 g mature cheddar cheese, grated
- 2 Tbsp fresh chives, finely sliced, plus extra for garnish
- 225 ml milk, room temperature

For cooking

- olive oil

To season

- **Cape Herb and Spice Atlantic Sea Salt - Ceramic**

To serve

- 100 g feta cheese, crumbled
- fresh lime wedges

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 25 mins | COOKING TIME: 30 mins

For the salsa:

Place all ingredients in a medium bowl and mix together.

Season lightly with **Cape Herb & Spice Sea Salt**.

Set aside until serving.

For the mince:

Heat a large frying pan over medium-high heat.

Fry off the mince until brown.

Add the onion and cook until tender.

Add the garlic and cook until fragrant.

If the mince is not fatty enough to sauté the veg - add a drop of olive oil.

Pour in the tinned tomato and drained beans.

Season well with **Cape Herb & Spice Taco Spice**.

Simmer everything together for a few minutes until the flavours have melded together and the tomato juices have cooked off.

Keep warm until serving.

For the waffles:

Combine flour, **Cape Herb & Spice Taco Spice** and baking powder in a bowl and whisk.

In a separate bowl, whisk milk, eggs and butter together.

Pour the wet into the dry and whisk until smooth.

Fold the cheese and chives into the batter with a spatula.

Preheat waffle maker.

Depending on the size of your waffle maker, use a ladle or half cup measure to just cover the waffle iron with batter.

Cook until golden and crisp.

Depending on your brand of waffle maker - around 4 minutes.

Transfer cooked waffles onto a cooling rack and repeat with the rest of the batter.

To serve:

Plate warm waffles and spoon over a generous amount of spicy mince.
Top with salsa and finish with a little feta.
Serve with lime wedges and enjoy!

<https://capeherb.co.za>

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