



BAKED BEANS TACOS

INGREDIENTS

- 100g beef bacon
- 1 red capsicum
- 1 green capsicum
- 8 sprigs spring onion
- 4 cloves garlic
- 2 tablespoons olive oil
- 4 tacos
- salt and pepper to taste
- 1 can Ayam Brand Baked Beans in Tomato Sauce 425g



DECORATION

- 4 tablespoons grated cheese
- 4 sprigs coriander

PREPARATION

Wash the capsicums and cut into quarters, remove the seeds and cut them into thin strips.
Chop the garlic and the spring onion.
Keep them aside for now.

FRYING

Heat up some oil in a frying pan. Once hot, sauté the capsicum, the spring onions, the garlic and the bacon with olive oil.
Add in the baked beans and heat it up together for another minute or two.

PRESENTATION

Pour quarter of the filling into each taco and sprinkle with coriander and grated cheese.

Place the tacos on a serving plate.