

## Mexican Munch Box \_ The Daly Dish

### Serves 4

The Mexican Mince:

- 500g lean mince
- 150mls passata
- 100mls buffalo hot sauce (or regular)
- 2 tbsp soy sauce
- 1 tsp garlic granules
- ¼ tsp chipotle chilli powder / or regular chilli powder
- ½ tsp smoked paprika
- 1-2 chopped gherkins (optional)
- ½ onion finely chopped
- 6 slices American cheese (cheese singles)
- 1 kg French fries (make your own or use frozen ones)

Homemade tortilla chips

2-3 plain wraps

Hot sauce

Rapeseed oil

Garnish

Jalapenos

Sliced radish (if you are fancy AF)

Finely diced red onion

### Method

First Make the tortilla chips: spray a pan with a little oil and get nice and hot

Coat the wrap in a light brushing of hot sauce and pop on the hot pan, turn down the heat so as not to burn it and when it starts to 'bubble' flip and repeat on the other side (roughly 1 minute per side or until golden)

Remove and slice into triangles and leave to one side until the mince is ready

The mince: Grab a wok or high sided pan and fry off the onion until it's translucent, then add the mince with 30mls water (this will stop it from clumping together and keep it fine) and brown

When the mince is cooked through add in the soy (this will give it a tang) the chilli powder, paprika and then the garlic granules and cook for a further 2-3 minutes

Next add the hot sauce and passata ... lash them in and give it a good mix, then throw in the gherkins (totally optional) and 3 slices of the American cheese (I know this sounds mad, but just trust the process... this will combine everything and give a masso sauce)  
Simmer for 5 minutes and that's it.. she's ready to serve!

But first.. we need to make a little cheese sauce to drizzle over the top  
Add 3 of the cheese slices into a little pot and on a medium heat add 50-100mls water and let them melt down. Keep stirring until it becomes smooth and runny

Now, grab a big platter (or a takeaway pizza box if you are going all out) and spoon the mince into the middle, add the tortilla chips at one end and your French fries the other. Garnish with jalapenos, the diced red onion and drizzle that deadly cheese sauce over the top.. then dig in!