

Preparation time:	30 mins
Serves:	4 people
User Rating:	★★★★★

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In Okinawa, Japan a crowd favourite dish, taco rice, got a glow-up with the addition of a soft omelette topping.



Ingredients

- 500 g beef mince
- 2 tbsp taco seasoning
- 1 tsp salt
- ½ head iceberg lettuce, shredded
- 1 cup grated tasty cheese
- 2 tomatoes, diced
- 1 avocado, diced
- 8 eggs
- Kewpie mayo and chilli sauce, to serve
- Steamed short or medium grain rice, to serve

Method

1. Place a large pan over high heat, add your beef mince and cook until water evaporates and meat begins to sizzle and brown. Add the taco seasoning and salt and mix well, cook a further minute then turn off the heat. If you don't have taco seasoning you can blend your own with equal parts cumin, paprika, chilli and onion powder.
2. Plate up your taco rice in individual bowls by topping rice with beef mix, lettuce, cheese, diced tomato, and avocado.
3. Place a small non-stick pan over medium heat. Crack two eggs into a small bowl or jug and season with a pinch of salt. Whisk to combine.
4. Pour the eggs in a warm pan and use chopsticks to vigorously mix the egg as it sets forming small curds (little flecks of cooked egg). Keep mixing until almost set but still runny enough to cover the whole pan, you don't want the eggs scrambled. This should only take about 30 seconds.
5. Allow the omelette to set a little on the bottom so it doesn't fall apart, then slide it on top of a plate of taco rice, soft-side up. Repeat three more times.
6. To serve, top each omelette with a squiggle of kewpie mayo and chilli sauce.