



Heavenly Tacos

Serves 3-4

Ingredients

- o [olive oil](#)
- o 1 medium yellow onion, chopped
- o 1 pound grass-fed ground beef
- o 1 pound ground organic pork or lamb (or all three together makes for a great flavor)
- o [Siete Cassava flour grain-free tortillas](#)

Simmer Sauce

- o 4 oz [tomato sauce](#)
- o 3 oz water
- o 1 oz [Primal Kitchen California extra virgin avocado oil](#)
- o 1/2 lime, juiced
- o 1/4 cup fresh cilantro
- o 1/2 tbsp [date paste](#)
- o 1 tsp [organic chili powder](#)
- o 1 tsp [organic garlic powder](#)
- o 3/4 tsp [organic cumin powder](#)
- o 1/2 tsp [kosher sea salt](#)
- o 1/2 tsp [organic dried minced onion](#)
- o 1/2 tsp [organic paprika](#)
- o 1/4 tsp [organic ground coriander](#)



Toppings

- o 1-2 Jalapeño pepper(s), diced or sliced
- o Cheese (I use the organic Mexican blend from Whole Foods, but you can use any kind you like)
- o Guacamole (my favorite recipe coming soon!)
- o Tomato Salsa (recipe coming soon)
- o Organic Sour Cream from Grass Fed Cows (optional)

Directions

1. Heat up olive oil in a Dutch oven or large frying pan on medium heat
2. Add the onions and sauté until they become translucent, about 4-5 minutes
3. Add the meat and cook, breaking it up until it's fully browned
4. Drain the fat and scoop it back into the original pan
5. Place all the ingredients for the simmer sauce in a blender or food processor and blend until smooth. Alternatively, you can use a hand immersion blender.
6. Pour the sauce over the cooked meat in the pan, turn the heat down, and simmer for about 20 minutes until the meat has absorbed the liquid.
7. Heat up a stainless steel pan and toast the tortillas before filling them with with meat
8. Top with cheddar cheese, jalapeño peppers, tomato salsa, guacamole, sour cream and garnish with cilantro.