



Hot Honey, Beef, Cottage Cheese & Sweet Potato Bowl

EASY • 20 MINS

This one's for the flavour fiends! Sweet, spicy, creamy, and easy to whip up in a flash. Roasted sweet potato, beef, and protein-packed cottage cheese all brought together with a generous drizzle of Capilano Hot Chilli Honey. Trust us, you'll want to add this easy viral recipe to your weeknight rotation.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
2

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Ingredients

- 400g Beef mince
- 1 packet of taco seasoning (to taste)
- ¼ cup cottage cheese
- 2 small sweet potatoes
- 1 avocado, sliced
- Generous drizzle of **Capilano Hot Chilli Honey**

Method

1. Heat a pan over medium heat and brown the beef, breaking it up as it cooks. Stir through the taco seasoning, set aside.
2. Air fry sweet potatoes at 200°C for 13 minutes (or roast at 200°C for 25–30 minutes) until soft. Let cool slightly.
3. Assemble your bowl with sweet potato as the base. Add a generous scoop of beef mince, then top with cottage cheese and avo.
4. Drizzle with Capilano Hot Chilli Honey for a swicy kick!

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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