

Steak Tacos

Big, big steak fans in my house, especially on a Saturday night. Nothing beats a perfectly cooked steak, a nice crust on the outside and beautifully pink in the middle.

Served next to a mountain of fries with some epic green beans, or with a chimichurri sauce or pepper sauce or even tossed through some noodles. But I especially love steak when it's smothered in guacamole in snuggled up tightly in a tortilla wrap. So if like you like steak, next time it's steak night in your house turn it into taco night.



Serves: 4

Prep Time: 15 minutes

Rest/Marinate Time: 0

Cooking Time: 25 minutes

Ingredients

- 2 sirloin steaks or ribeye.
- 4 tbsps of cajun spice.
- 5 tbsps of olive oil.
- 8 small tortilla wraps.

Pico de Gallo Ingredients

- 8 cherry tomatoes.
- 1 small red onion, cut into quarters.
- 2 garlic cloves.
- 1 handful of fresh coriander.
- 3 spring onions, roughly sliced.
- 6 jalapeños.
- 2 limes, juice only.
- 3 tbsps of extra-virgin olive oil.
- 1 tbsp of red wine vinegar.

Pico de Gallo Ingredients

- 1 handful of fresh coriander.
- 2 limes, juice only.
- 2 avocados.
- 3 spring onions, roughly sliced.
- 1 small red or white onion, cut into quarters.
- 6 cherry tomatoes.
- ½ tsp cumin.
- 2 garlic cloves.

Method

- To make the Pico de Gallo (salsa), place all the ingredients apart from the oil and vinegar into a food blender, season with salt and pepper and whizz till you have a nice chunky mix. Then place into a bowl and pour in the oil and vinegar. Mix and check for seasoning.

- For the guacamole again place all the ingredients apart from the avocados into a food processor and whiz to break everything down. Add the avocados to the rest of the ingredients and whiz again to your desired consistency. Check for seasoning.
- For the main event mix the Cajun spice and olive oil with a pinch of salt to make a paste. Then coat the steaks and leave for a few minutes. Always take the steaks out of the fridge 30 minutes before cooking. This way they can up to room temperature.
- To cook the steaks preheat a nonstick frying pan over a high heat. Once hot carefully add the steaks, you want to hear a good sizzle when they go in. I like my steaks rare to medium-rare, so I only give them 2-3 minutes on each side depending on how thick they are. Obviously, cook yours to your liking. The best way to check the doneness of the steak is the touch test. While the steak is cooking give them a little prod with your finger to check its firmness. The more it cooks the firmer it will go. So the more bounce it has the less done it is and the firmer it feels the more well done it is. If you give it a prod when it's raw it will give you an idea. Most importantly once the steaks are cooked, take them out of the pan and leave them to rest for a few minutes. You never want to eat them straight out of the pan. Once ready to eat slice into nice strips.
- While the steaks are resting, place another pan over a low to medium heat and without oil add the tortilla wraps. Cook one at a time for a minute or so on each side. You are looking for them to get soft and slightly charred.
- Now everything is ready it's time to build your tacos. I like to start with a good spread of spicy mayo, simply just combine your favourite hot sauce with mayonnaise. Then some shredded iceberg lettuce, followed by a couple of slices of steak, a squeeze of lime, some pico de gallo and topped off with a big dollop of guacamole.