

CHEERS

tops!



SERVES:
4-6



PREP TIME:
20MIN



COOK TIME:
15MIN

SMOKY STEAK TACOS WITH CHIPOTLE ESQUITES SALAD

This Mexican street-food classic gets a braaied taco supercharger.

INGREDIENTS

CHIPOTLE ESQUITES SALAD

4 corn cobs, husks removed
Olive oil
1 avo, peeled and diced
2 rounds of feta cheese, crumbled
2 spring onions, finely sliced
A small handful of fresh coriander, chopped
2 chipotle peppers in adobo, chopped
1 clove garlic, finely chopped
2–3 Tbsp mayonnaise
1 Tbsp paprika
Zest and juice of 1 lime
Sea salt and freshly ground black pepper

THE STEAK AND TACOS

600 g rump or ribeye steak
Olive oil
Sea salt and freshly ground black pepper
or your favourite braai spice
Flour or corn tortillas

TO SERVE

Green Chilli Sauce (see p. 7)
Lime wedges or halves

METHOD

Drizzle the corn with some olive oil, then braai over high heat to char. When the cobs are charred on all sides, remove them from the heat and allow to cool. Slice the kernels off the cobs and place into a mixing bowl. Add the remaining salad ingredients and mix well. Season to taste and set aside.

Drizzle the steak with oil and season. Braai the steak over hot coals for 3–4 minutes per side or until the internal temperature hits 50 °C for medium-rare. Let the steak rest while you heat up the tortillas on the fire. Place the warm tortillas into a pot with a lid to keep them from drying out. Slice the steak thinly and season with salt and pepper.

To assemble, lay a few slices of steak on each tortilla, top with the esquites salad and drizzle over the Green Chilli Sauce. Serve with lime wedges or halves for squeezing.