



Consejo del chef

Plate with lime or lemon wedges, fresh coriander, and guacamole (optional), and serve right away.

Raciones para 6

400 gr Beefsteak (thick)

1/4 Courgette

6 Corn tortillas for tacos

1 Red onion

1/2 Red pepper

Extra virgin olive oil

Taco seasoning

Salt

Ground black pepper

Fresh coriander

Lime or lemon

Guacamole

- 1** Peel and cut into thin strips.
- 2** Wash the pepper and dice it.
- 3** Wash the courgette and cut it into small bites.
- 4** Add some taco seasoning to the veggies.
- 5** Heat some oil in a skillet and stir-fry the vegetables separately. Remove while still crunchy. Keep them warm.
- 6** Rub the steak with olive oil and add salt and pepper.
- 7** Sear it on the grill, both sides, to your liking. Cut into thin strips.
- 8** Sear the corn tortillas on the grill for a few seconds on each side.
- 9** Assemble the tacos with beef and veggies.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/tacos-ternera-grill/>

