



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)

6 Corn tortillas for tacos

1 Red onion

1/2 Red pepper

1/4 Courgette

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/es/receta/tacos-ternera-grill/>

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