

MARLEY SPOON



FAST

Smoky Steak Tacos

with Corn and Tomato Salsa



20-30min



2 Portions

Simple, delicious and designed to eat with your hands; what more could you want in a week-night meal? Minute steaks cook in, well, a minute, so the trick to this dish is making sure all the chopping/mixing/warming prep is done before searing the meat. Then it's just a matter of dividing everything among the wraps and digging in.

What we send

- 1,6
- 3
- coriander
- 1 garlic clove

What you'll require

- olive oil
- red wine vinegar ¹⁷
- sea salt and pepper

Utensils

- large frypan
- paper towel
- small saucepan with lid

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

It's important to have your pan very hot before adding the beef, otherwise it may stew slightly and become tough.

Allergens

Gluten (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 815kcal, Fat 42.0g, Carbs 60.2g, Proteins 46.9g



1. Prepare vegetables

Bring a small saucepan of water to the boil for the corn. Coarsely chop the **tomato**. Finely chop the **coriander**, including the stems.



2. Season steaks

Pat the **steaks** dry with paper towel. Crush or finely chop the **garlic**. Combine **half the garlic**, **¾ tsp smoked paprika** and **3 tsp olive oil** in a medium bowl. Add the steaks and toss to coat.



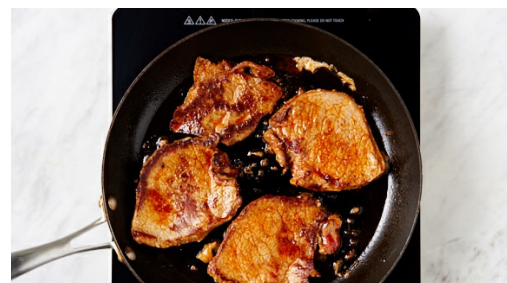
3. Make aioli

Cook the **corn** in the pan of boiling water for 2 mins. Drain. Meanwhile, combine **aioli** and **¼ tsp smoked paprika** (the remaining paprika won't be used in this dish) in a bowl and season with **salt and pepper**.



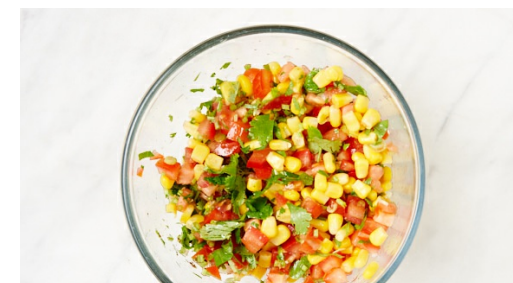
4. Heat wraps

Heat a large frypan over medium-high heat. Cook the **wraps**, one at a time, for 30 secs each side or until heated through. Cover with a clean tea towel to keep warm and soft.



5. Cook steaks

Heat the pan over medium-high heat until hot (see cooking tip). Cook the **steaks** for 30 secs-1 min each side for medium-rare or until cooked to your liking. Transfer to a plate and rest for 2 mins. Thinly slice the steaks against the grain, reserving any resting juices.



6. Get ready to serve

Combine **2 tsp olive oil**, **1 tsp red wine vinegar** and the **remaining garlic** in a medium bowl. Season with **salt and pepper** and whisk to combine. Add the **corn**, **tomato** and **coriander** then toss to combine. Drizzle over resting juices. Divide the **aioli mixture**, **steak** and **salsa** among **wraps** then serve.