



FAST

Smoky Steak Tacos

with Corn and Tomato Salsa



20-30min



4 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

- 3
- 1,6
- coriander
- 2 garlic cloves
- 2 corn cobs

What you'll require

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

Utensils

- baking paper
- foil
- medium saucepan
- paper towel

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

Cooking tip

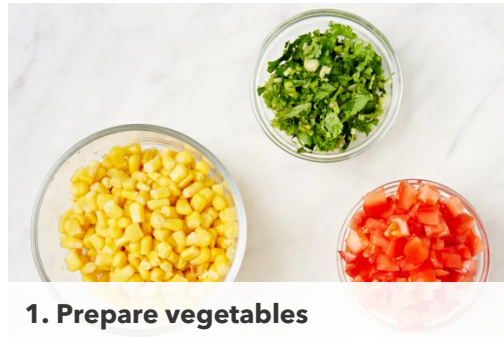
You can use a pan to warm the wraps instead. Heat a large frypan over medium-high heat. Warm each wrap in the pan for 30 secs each side until softened. Keep warm covered with a clean tea towel.

Allergens

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

Nutrition per serving

Energy 960kcal, Fat 44.8g, Carbs 85.5g, Proteins 51.2g



1. Prepare vegetables

Heat oven to 220C for the wraps (see cooking tip). Bring a medium saucepan of water to the boil for the corn. Coarsely chop the **tomatoes**. Finely chop the **coriander**, including the stems.



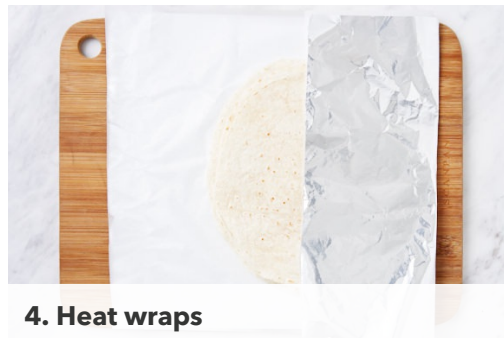
2. Season steaks

Pat the **steaks** dry with paper towel. Crush or finely chop the **garlic**. Combine **half the garlic**, **1 ½ tsp smoked paprika** and **1 ½ tbs olive oil** in a medium bowl. Add the steaks and toss to coat.



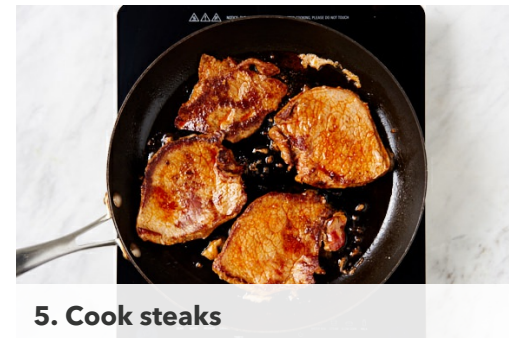
3. Make aioli

Cook the **corn** in the pan of boiling water for 2 mins. Drain. Meanwhile, combine **aioli** and **½ tsp smoked paprika** (the remaining paprika won't be used in this dish) in a bowl and season with **salt and pepper**.



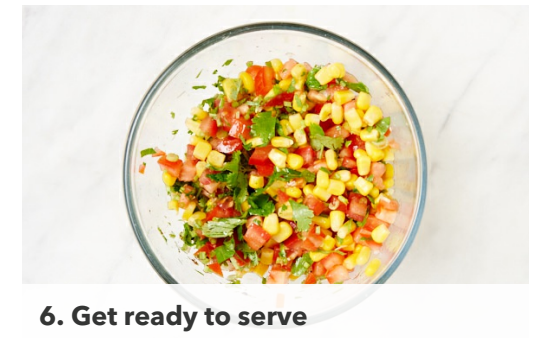
4. Heat wraps

Enclose the wraps in baking paper, then foil (see cooking tip). Put in the oven for 8 mins to soften and warm through.



5. Cook steaks

Heat a large frypan over medium-high heat until hot. Cook the **steaks**, in 2 batches, 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 **3 tsp olive oil**, **2 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.