



Beef Tacos (Carne Asada Tacos)

Marinated beef served on soft tortillas / tacos with a spring onion relish and a roasted vegetable salsa.

Serves : 4

Preparation Time : 1 hour+ to marinate

Cooking Time : 30 - 40 minutes

Ingredients

12 oz / 350g beef skirt
 1 fl oz / 25 ml white wine vinegar
 1 fl oz / 25 ml soy sauce
 1 clove garlic, minced
 juice of 1 lime
 1 tbsp olive oil
 1 tbsp vegetable oil
 salt and pepper seasoning
 4 spring onions, chopped
 2 tbsp fresh coriander chopped
 4 tomatoes chopped in half
 1 small onion, peeled and cut into chunks
 4 cloves of garlic, left whole in their skins
 8 soft corn tortillas or tacos

Herbs & Spices

1/4 tsp or to taste Chilli Ground
 4 tsp Fajita Seasoning

Cooking Instructions

In a bowl make the beef marinade. Combine the vinegar, soy sauce, minced garlic, juice of 1/2 lime, and the olive oil. Whisk to mix well. Add the fajita seasoning and season with salt and pepper. Place the beef in a flat dish and pour over the marinade. Turn over to coat both sides and leave to marinate for at least one hour, but preferably overnight. Bring to room temperature before cooking.

Combine the chopped spring onions, the remaining lime juice and the fresh coriander in another bowl and set aside in the fridge.

Heat the oven to 230C / 450F. Place the tomatoes, whole garlic cloves and onion chunks on a roasting tray and roast for about 20 minutes in the hot oven. When done, peel the garlic and put in a food processor along with the other roasted veg and the chili powder. Add some salt and pepper seasoning. Puree to a smooth relish.

Remove the beef from the marinade and cut into thin strips. Heat the vegetable oil in a frying pan over a medium-high heat. Fry the beef until cooked through and any liquid has evaporated.

Warm the tortillas/tacos in a microwave for a few seconds or in the oven wrapped in tin foil. Place on a plate with a little beef, some onion relish and some vegetable salsa. Serve with lime to squeeze over.