

# goodFOOD

## SUBSCRIBER CLUB



### EXCLUSIVE RECIPE

# Steak tacos with jalapeño chimichurri

**SERVES 2** **PREP** 25 mins plus 1 hr salting and resting  
**COOK** 6 mins **EASY**

*This supper for two is inspired by Mexican and South American flavours, like herby chimichurri made with fiery jalapeños and red chilli. **Esther Clark***

1 x 350g sirloin steak  
large handful of coriander, roughly  
chopped, plus leaves to serve  
large handful of parsley,  
roughly chopped  
1 tbsp pickled jalapeños,  
roughly chopped  
½ red chilli, roughly chopped  
1 tbsp red wine vinegar  
1 tsp light brown soft sugar

1 shallot, finely chopped  
1 large, ripe avocado, peeled,  
stoned and halved  
½ lime, juiced  
1 tbsp olive oil  
6 corn tortillas  
100g grated mozzarella  
& cheddar mix  
2 medium tomatoes, finely chopped

**1** Remove the steak from the fridge 1 hr before cooking and season with salt. Put the herbs in a food processor (reserving the coriander leaves) along with the jalapeños, chilli, vinegar and sugar and blitz until finely chopped. Stir in the shallots and season with salt. Mash the avocado with salt and the lime juice and set aside.

**2** Heat a non-stick pan over a high heat. Rub the oil over the steak and fry for 2-3 mins. Flip over and cook for 2-3 mins more. Remove to a board and leave to rest for 10 mins before thinly slicing.

**3** Warm the tortillas in a small non-stick pan until lightly charred at the edges. Top each with a little of the cheese, then cover with a lid for 30 seconds to melt it. Serve straightaway topped with the steak slices, mashed avocado, chimichurri, tomatoes and extra coriander leaves sprinkled over.

**GOOD TO KNOW** calcium • folate • fibre • vit c • iron  
• 2 of 5-a-day

**PER SERVING** 851 kcals • fat 54g • saturates 21g •  
carbs 37g • sugars 8g • fibre 10g • protein 51g • salt 2.69g