



Sirloin Steak Tacos with Avocado Crema and Pico de Gallo

Makes: 4

Prep time: 20 minutes

Cook time: 10 minutes

Ingredients:

1 large sirloin steak weighing approx 500g

2 avocados

Juice 3 limes

2 cloves garlic

Salt

A dash of hot sauce

1 large onion, finely chopped

2 chillies, finely chopped

3 tomatoes, finely diced

1 handful coriander leaves, chopped

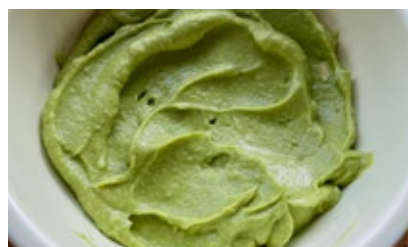
Corn tacos, to serve

These steak tacos are fresh, bright and perfect for feeding a crowd, as everyone can dig in and help themselves. We like to cook one large steal but you could use smaller cuts. Serve with lots of corn tacos and extra hot sauce.

Method:



1. Make the pico de gallo by combining the tomatoes, onion, chillies, coriander, juice of 1-2 limes and some salt.



2. Make the avocado crema by placing the avocados, juice of 1 lime, garlic, dash of hot sauce and some salt in a blender and blending until completely smooth.



3. Light two gas burners on the Jupiter Outback BBQ and turn the heat to high. Season the steak very well with salt.

4. Cook the steak for around 5 minutes each side for medium rare, or until cooked to your liking. Cooking times will vary depending on the thickness of the steak.

Method Continued:



5. Rest the steak for 5 minutes.

6. Slice the steak and serve with the tacos, avocado crema, pico de gallo and hot sauce.

