



Recipe of the Week

BEEF TACOS WITH RED CABBAGE & CORIANDER SESAME SLAW

Ingredients

500g beef skirt or rump steak
A good handful of coriander
2 lemons
3 tabs chipotle sauce
2 cloves garlic, finely chopped
Olive oil
Salt and black pepper
½ cup mayonnaise
½ red cabbage
2 large carrots
1 tab toasted sesame seeds
8 soft tacos or tortilla wraps

Method

1. Pop the beef in a mixing bowl. Set the coriander leaves aside, chop the stalks finely and add to the beef with the zest and juice of one of the lemons, 2 tabs of the chipotle sauce, the finely chopped garlic, some olive oil and salt and pepper. Rub this mixture into the meat well, then cover and leave to marinate in the fridge for at least 2 or 3 hours.
2. Thinly slice the red cabbage, wash and place in a bowl. Roughly chop the coriander, grate the carrot (if you have a julienne grater, use that to get nice long strands), and add to the red cabbage.
3. Add the sesame seeds, and the zest and juice from the second lemon, and drizzle in a little olive oil. Season with a little salt and black pepper and toss together.
4. Get a good heavy pan going over a high heat, and add a tablespoon or two of olive oil. Let it heat up, then add the steak and fry quickly until well browned on both sides. Remove from the pan and let the meat rest for several minutes.
5. In the meantime, warm the tacos, either in a dry pan or in the oven for several min-

utes. Mix the mayonnaise with the remaining tablespoon of chipotle sauce. You may want to add more, depending on how hot you like it.

6. Slice the steak against the grain into thin slices and serve alongside the salad, warm tacos and mayo. Let everyone dig in and put together their own wraps.