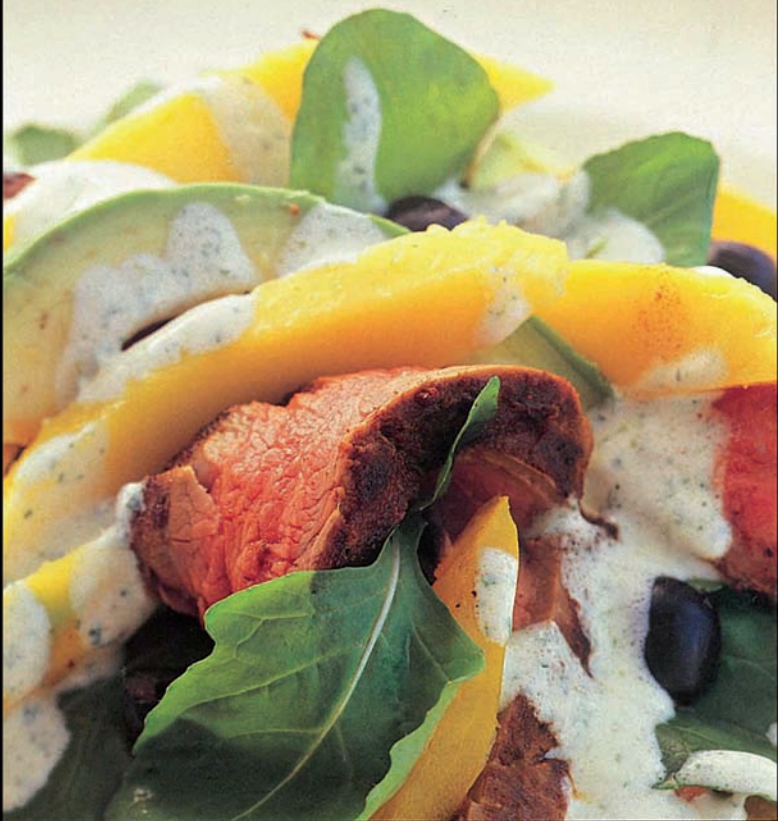


# Beef and Avocado Salad on Tortillas



**Serve this salad as a lunch or light evening meal, ideal for summer entertaining. See over for recipe.**

# Beef and Avocado Salad on Tortillas

## Ingredients

1 beef skirt steak, trimmed  
1 Tbsp paprika  
1 Tbsp Mexican chilli powder  
2 Tbsp oil  
1 Tbsp tequila (optional)  
1 Tbsp brown sugar  
Grated rind of 1 lime or lemon

## Salad

2 yellow peppers, sliced  
6 tortillas  
About 1 cup hummus  
Baby lettuce greens for 6  
About 1/2 cup whole mint leaves  
2 avocados, peeled and sliced  
1 mango, halved, peeled and sliced

## Method

Use a sharp knife to score both sides of the skirt steak in a criss-cross pattern. Do not cut all the way through. Mix together paprika, chilli powder, tequila, brown sugar and lime/lemon rind and massage into both sides of the steak. Wrap in plastic wrap, refrigerate 1 hour or overnight.

Heat a dash of oil in a heavy-based frying pan or grill pan. Add the steak to the hot pan and cook 3-4 minutes each side. Skirt steak must be served medium-rare to rare. Remove from pan and allow to rest a few minutes.

Add peppers to pan until lightly cooked, then set aside. Brush tortillas with oil and pan-fry to warm through. Spread tortillas with hummus. Cut steak across the grain on a sharp angle into thin slices. Scatter lettuce and mint leaves, peppers, avocado, mango and beef slices over the tortillas and top with dressing, or roll up like a traditional tortilla. Serve warm.

## Dressing

Blend together 1/2 cup plain yoghurt, 2 Tbsp oil, 8-10 mint leaves, 1 green chilli, deseeded and sliced, in a small blender until smooth.

Serves 6.

*Recipe developed by Allyson Gofton*



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