



bit spicy

## Beef Tacos

Good quality steak makes the most delicious filling for a taco in next to no time! Marinate in our Mexican blend - the hot version if you dare! - and serve with simple fresh ingredients. This is so easy it's hardly worth writing out the recipe! **serves 4-6**

- 400g fillet steak
- 1 carton Mexican spice blend
- 2 tbsp oil

To serve:

- small tortillas (corn or wheat)
  - crumbly cheese such as feta or cheshire
  - tomatoes and avocados, sliced
  - fresh lime juice
1. Mix the spices with the oil and rub over the steaks. Leave for a short while to marinate.
  2. Grill the steak on a very hot griddle or barbecue very briefly on both sides. Leave for a few minutes to rest before slicing thinly.
  3. Place in a tortilla with a selection of the other items and a squeeze of lime. Don't overfill - it will all fall out! - you can always come back for another!