



PICKLED RADISH & STEAK TACOS

Categoria: Main Courses **Tempo di preparazione:** 10 minutes **Difficoltà:** molto facile



Ingredienti per 4

- 2 tsp caster sugar (10g)
- 2 tbsp white wine vinegar
- 200g radishes, sliced
- 230g asparagus, trimmed
- 1 tbsp olive oil
- 3 x 200g sirloin steaks, trimmed of excess fat
- 326g pack 8 soft flour tortillas
- Sliced avocado and soured cream to serve

Preparation time: **10 minutes**

Cooking time: **10 minutes**

Serves: **4**

Method

Place the sugar and vinegar in a bowl and stir to dissolve, stir in the radishes and set aside.

Meanwhile, rub $\frac{1}{2}$ tbsp oil over the asparagus and griddle for 5-6 minutes until slightly charred, cut in half.

Rub the steaks in the remaining oil, season and add to the griddle for 2 minutes each side for medium.

Allow to rest for a few minutes before slicing.

Warm the tortillas according to the pack and serve with some asparagus, sliced steak and pickled radishes topped with sliced avocado and a spoonful of soured cream.

Cooks tip: Replace the steak with salmon or lamb steaks.

