

Crispy mini-tortillas, guacamole and marinated beef flank steak

Recette pour 12 tapas

Description

Small discs of oven-baked tortillas, topped with homemade guacamole and beef flank marinated in roasted chili fajitas sauce.

L'idée déco

Choose a ripe avocado for a creamy guacamole. Place your avocados with an apple or a ripe banana in a brown paper bag to speed up the ripening process. These fruits emit ethylene gas that speeds up the process!

Ingrédients

For the crispy tortillas

- 1 Unit(s) Tortilla
- Vegetable oil
- Salt and pepper

For the guacamole

- 1 Unit(s) Avocado
- 1 Unit(s) Italian tomatoes
- 4 Sprig(s) Fresh cilantro
- 1 Unit(s) Lime
- 1 Unit(s) Green onion

- Vegetable oil
- Salt and pepper

For the marinated beef flank

- 2 Unit(s) Beef flank steak
- 100 Ml Roasted chili fajitas sauce

- Vegetable oil
- Salt and pepper

For the garnish

- 100 Ml Sour cream
- 2 Unit(s) Boston lettuce

- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 375 F°

Temps de repos ? **60 mins**

General preparation

Remove the leaves from the cilantro. Chop the green onion and the garlic. Cut the tomato flesh into brunoise (small dice). Extract the avocado flesh.

Marinated beef flank steak

Mix garlic, cumin, lime juice and a dash of vegetable oil. Add the beef flank steak. Season with salt and pepper. Marinate at least an hour, then at the last moment, brown the flank steak into a hot pan with vegetable oil a few minutes until a nice coloration.

Brush with fajitas sauce and finish cooking in the oven for 2-3 min for medium-rare.

Crispy tortillas preparation

Cut tortillas into small discs using a cookie cutter. Spread them on a baking sheet lined with parchment paper. Drizzle with vegetable oil and bake 10 to 15 minutes until they become crispy.

Guacamole preparation

Mash the avocado flesh with a fork. Add lime juice, cilantro and green onion. Season with salt and pepper. Finally, add the diced tomatoes.

To finish

Slice the flank steak across the grain. Add a bit of guacamole and a piece of steak on top of the tortillas rounds. Finish the dressing with a little spoon of sour cream, one leaf of cilantro and some green onion.

Bon appétit!