

# Crispy mini-tortillas, guacamole and marinated beef flank steak

## Recipe for 12 tapas

### Description

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

### Note

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!

### Ingredients

#### 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

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**
- Resting time **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!**