

Mini tacos bowl ; Al Pastor pork, Pico de gallo, sour cream and tortilla chips |

Recipe for 12 tapas

Description

A delicious meal bowl with rare beef flank steak, homemade salsa, sour cream and tostada.

Note

An interesting technique for your tortilla that becomes crispy, don't hesitate to use it as a support for canapés.

Ingredients

Beef

- 600 Gr Filet mignon of pork
- 2 Tbsp Chipotle pepper sauce
- 2 Tbsp Pineapple juice
- 1 Small Onion
- 1 Tsp Achiote paste

Pico de gallo

- 0.50 Unit(s) Jalapeno pepper
- 30 Ml Olive oil
- 100 Gr Red onion
- 1 Unit(s) Lime juice
- 3 Gr Sugar
- 15 Gr Tomato paste
- 4 Sprig(s) Fresh cilantro
- 300 Gr Italian tomatoes
- 0.25 Unit(s) Pineapple

Salad and garnish

- 1 Unit(s) Romaine salad
- 4 Unit(s) Tortilla
- 125 Ml Sour cream

Preparation

- Preparation time **30 mins**
- Preheat your **deep fryer** at **375 F°**

For the preparations

Core and chop the jalapeno pepper.

Peel and dice the red onion and pineapple.

Wash and chop the salad.

Squeeze the lime juice for the salsa.

Slice the onion.

Prune (plunge into boiling water for 10 seconds to remove skin), seed and dice the Italian tomatoes.

Cut the tortillas into wedges, then plunge them into the deep fryer (ideally without browning). Then let them drain well, which is now called Tostada.

Pico de gallo

Mix all the salsa ingredients and check the seasoning.

Pork

Season your meat strips with salt and mix with the chilli, achiote paste and pineapple juice.

In a hot frying pan with oil, sear the meat, allowing it to loosen on its own before turning, and cook, stirring, until cooked through. Let cool before serving.

On the plate

Start by dividing the lettuce at the bottom of your bowls, then arrange the meat.

Top the salad with a dollop of sour cream, a little Pico de gallo and your tortilla chips.

Bon appétit!