



# CHIMICHURRI STEAK TACOS



**TOTAL TIME:** 1 hour

**SERVES:** 8 people

Bring a little Argentinian flavour to the table with these chimichurri steak tacos with caramelised onions.

## CHIMICHURRI SAUCE



20g fresh flat-leaf parsley



15g fresh coriander



2 garlic cloves



125ml olive oil



2 tbsp fresh lime juice



1 tsp sugar



½ tsp dried crushed chillies



¼ tsp salt

## CARAMELISED ONIONS



15g butter



1 onion, thinly sliced

## STEAKS



1 sachet Old El Paso™ Taco Seasoning Mix



2 ribeye steaks



1 tsp vegetable oil

## TACOS



1 pack Old El Paso™ Stand 'N' Stuff Soft Tortilla Boats



150g mixed salad leaves



50g mozzarella cheese, grated

### 1 MAKE THE CHIMICHURRI SAUCE

Place all the chimichurri sauce ingredients in a blender. Blend on high speed for 30 to 90 seconds, until smooth, scraping down the sides of the bowl as needed. Transfer to small serving bowl. Cover and refrigerate.

### 2 CARAMELISE THE ONIONS

Melt the butter in large frying pan over medium heat. Add the onion and cook for 6-8 minutes, until softened and browned. Add 150ml water and cook for a further 4-5 minutes, until the water is absorbed. Transfer to small bowl and cover to keep warm.

### 3 COOK THE STEAKS

Combine the taco seasoning mix and 1 tablespoon cold water in a small bowl to make a smooth paste. Rub the steaks with the oil and season with salt and pepper, if liked. Heat same frying pan (wiped clean) over medium-high heat. Add the steaks and cook for 2-4 minutes on each side until seared and cooked to your liking (see Tips).

### 4 REST THE STEAKS

Transfer the steaks to a chopping board and spread the seasoning mixture over both sides of each steak. Cover and let rest for 5 minutes, then thinly slice.

### 5 HEAT THE TORTILLA BOATS & SERVE

Heat the tortillas boats to pack instructions. Divide the lettuce evenly between the tortillas boats, then top with the steak slices. Drizzle with the chimichurri sauce, then top the caramelized onions and cheese.

## TIPS

Turn your taco dinner into a real Tex-Mex family feast by serving with sides of Traditional Guacamole and Salsa.

The cooking time will vary depending on the thickness of the steaks. The timings here are for steaks about 1.5cm thick to cook to medium-rare or medium doneness. For well done steaks add an extra 1-2 minutes cooking.

Any leftover chimichurri sauce can be served with grilled fish, chicken or roasted vegetables. Or stir into Greek-style yoghurt to make a creamy dip.