

RECIPE

Steak Tacos with Tangy Mango Salsa and Chimichurri

By: Danielle Mcnerney
and Chef Janet Bourbon



Ready in 40 minutes
Serves 4-6 people

Ingredients

For the Steak

- 2 Top Round Sirloin Steaks
- 1 ½ teaspoons neutral oil

For Chef Janet's Spice Rub

- 1 Tablespoon ground cumin
- 2 Tablespoons ground chile powder (Can use less depending on how spicy you prefer the steak)
- 2 teaspoons brown sugar
- 1 teaspoon granulated garlic
- 1 teaspoon kosher salt
- 2 teaspoons grated orange zest

For the Mango Salsa

- 2 mangos, diced
- ½ jalapeno, seeded and diced
- ½ red onion, diced
- 1 lime
- 1 Tablespoon chopped fresh cilantro
- ¼ teaspoon cumin
- Kosher salt, to taste

For the Chimichurri

- 1 cup fresh parsley
- ½ cup olive oil, or another neutral oil
- ⅓ cup wed wine vinegar
- 2-3 cloves peeled garlic, depending on preference
- Kosher salt, to taste
- Corn tortillas, for assembly

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Preparation

- Prepare the rub for the steak by combining the spices, brown sugar, and orange zest.
- Sprinkle the rub on to each side of the steak -- the more you use, the stronger the flavor.
- Let the steak rest for 15 minutes and begin to prepare the mango salsa.
- Combine the mango, jalapeno, and red onion.
- Add the juice of 1 lime, the chopped cilantro, and the spices.
- Cook the steak for 3-4 minutes on each side. The internal temperature should be 145 for a medium steak.
- While the steak cooks, add all of the chimichurri ingredients to a food processor. Blend on high speed until smooth.
- Let the steak rest for 5-10 minutes, then slice into thin strips.
- Assemble the tacos by spreading a spoon of chimichurri on to a tortilla, add the steak, then top with mango salsa.

Tips

Depending on the thickness of the steak, you may need to cook the steak for a shorter or longer period of time. Use a meat thermometer to ensure the steak is perfectly cooked!