



Steak Tacos

2 pounds thinly sliced skirt steak
6 radishes
1/2 lemon
1 small white onion, finely chopped
2 medium tomatoes, finely diced
1/2 bunch cilantro, finely chopped
1 cup shredded green cabbage
1 cup mayonnaise
1 cup store bought salsa (I used Pace Picante Salsa -Medium)
Salt
Olive oil
8 flour soft tack tortillas

Rinse and pat dry the steak. Cut it into small cubes and season it generously with salt and pepper. Set aside.

In a bowl place the chopped onion, tomatoes and cilantro. Season with olive oil and salt. Mix well.

Cut up the radish into "match sticks" and season with the juice of the 1/2 lemon and a lot of salt. Set aside.

In a bowl, whisk together the mayonnaise and the salsa until you have a creamy sauce.

Heat a frying pan with olive oil. Add the beef when the oil is hot. Fry the steak, stirring occasionally, until all sides are browned and crisped.

Wrap the tortillas in two paper towels and microwave them for 15 seconds. Place a tortilla on a plate and smear with the sauce. Place some steak in the middle and top with the onion, radish and cabbage.

Fold the tortilla into a taco and serve! Enjoy!

