

AMALIA'S CHURRASCO

STEAK AND CHARRED TOMATO MINT SALSA-FILLED MINI TORTILLAS

SERVES 2 - 4

YOU'LL NEED:

CHIRMOL (*Charred Tomato And Mint Salsa*)

- 3 Roma tomatoes
- 2 tablespoons finely chopped red onions
- 1 tablespoon finely chopped mint leaves
- ½ serrano pepper, minced (optional)
- 2 teaspoons freshly squeezed lime juice
- ½ teaspoon kosher salt

TORTILLAS

- 1 (1/2 lb.) top sirloin steak halved horizontally rubbed with 1 teaspoon garlic paste, kosher salt, freshly ground black pepper, and 1 tablespoon olive oil
- 4 to 6 green onions, trimmed, brushed with canola oil, and seasoned with kosher salt
- 4 to 6 taco-size corn tortillas

TO CREATE:

1. Heat a griddle at medium high heat. Dry pan roast the tomatoes until thoroughly charred and mushy, turning with tongs as needed, about 5 to 8 minutes. Chop the tomatoes and combine with the rest of the ingredients in a bowl, mix well.
2. Grill the steak for 2 minutes at high heat on one side and 1 minute on the other side for medium rare. Or grill longer according to taste. Cut into bites and transfer to a holding dish. Keep warm.
3. Grill the onions about 1 1/2 minutes per side.
4. Warm the corn tortillas on the griddle and serve topped with the steak bites, onions, and salsa.

FROM THE CHEF:

Use flank steak or any other beef cut you prefer.

Corn tortillas are readily available at main grocery stores or Latin markets.