Mini Beef Tacos

Recipe supplied by Meat & Livestock Australia (MLA).

Ingredients

500g lean beef rump steak, fat trimmed

2 tbsp salt-reduced taco seasoning

2 tbsp olive oil

12 mini white corn tortillas, warmed

250g finely shredded pre-pack coleslaw

1/3 cup spicy mayonnaise

80g feta cheese, crumbled

Coriander leaves, sliced red chilli, lime wedges, to serve.

Method:

1. Place steak, taco seasoning and olive oil in a large snap lock bag. Seal bag and rub to coat.
2. Preheat BBQ grill or heavy-based pan to medium high. Remove steak from bag and cook 4–5 minutes per side for medium. Transfer to a plate, cover with foil and rest for 5 minutes.

3. Thinly slice steak. Divide coleslaw and steak between tortillas. Drizzle with mayonnaise and top with feta, coriander and chilli. Serve with lime wedges.