

Mini Grilled Tortilla Bowls



Ingredients

- 1 good quality scotch fillet steak
- 1 tbsp tex-mex style rub (we recommend Hardcore Carnivore Tex-Mex)
- 1 pack of 10 flour tortillas
- 3 tbsp tomato salsa
- 2 tbsp red onion, finely diced
- 1 tbsp black olives, finely sliced
- 1 small green chilli, seeds removed, finely sliced
- 1 cup cheddar cheese, finely grated
- 1 tbsp fresh coriander, finely chopped
- Sour cream and guacamole, to serve

Directions

Step 1 – Remove the steak from the fridge and allow to come to room temperature for at least half an hour before cooking. Season the steak liberally with the rub.

Step 2 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 3 – Once the BBQ has reached temperature, place the steak directly onto the grill over direct heat. Close the lid of the BBQ to commence cooking the steak.

Step 4 – Using a digital thermometer, check the internal temperature of the meat regularly. Remove the steak from the BBQ once it has reached an internal temperature of 52°C. Cover with foil and set aside to rest.



Step 5 – Spray each cup of a non-stick 24 hole mini muffin tin with olive oil spray. Cut 8cm rounds from the flour tortillas and line each hole of the muffin tin. Ensure the tortillas are pressed down into the holes, pleating the edges. Bake the tortilla cups in the BBQ, over indirect heat, for around 10 minutes, or until the edges start to brown. Remove from the BBQ.

Step 6 – Chop the steak into 5mm cubes and combine in a bowl with the salsa, red onion, olives and chilli. Fill the tortilla cups with the mixture and top with the grated cheese. Return the muffin tin to the BBQ and cook the tortilla bowls over indirect heat for around 15 minutes, or until the cheese is melted and the beef mixture is warmed through.

Step 7 – Remove the muffin tin from the BBQ, place the tortilla cups on a serving tray and top with the fresh coriander. Serve immediately with sour cream and guacamole.

