

"THE #28"

JAKE NERWINSKI

FRESH ST. MARKET

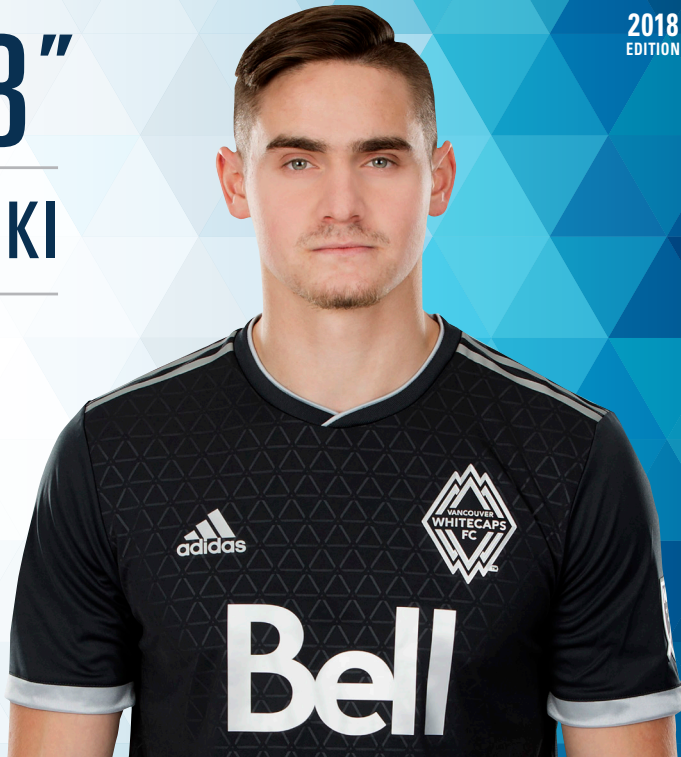


COOKIN'
WITH THE 'CAPS

Saputo



Sysco





2018
EDITION

freshstmarket.com

"THE #28" JAKE'S CARNE ASADA TACO

INGREDIENTS

1 sirloin steak, 200-250g
1 tbsp Mexican spice rub
1 red pepper, sliced ¼"
1 onion, sliced ¼"
½ avocado, diced ½"
2 tbsp cilantro, chopped
2 corn tortillas

HOMEMADE CHIPOTLE AIOLI:

1 tbsp mayonnaise
1 tsp minced garlic
1 tsp hot sauce
1 lime, juiced
salt and pepper, to taste
2 chipotle peppers, soaked for 20 min.
in boiling water, seeds removed

DIRECTIONS

Rub steak with spice. Grill over medium-high heat for 3-4 minutes per side or until medium doneness. Set aside for 10 minutes until properly rested. Slice into half inch strips.

Sauté peppers and onions with 1 tsp of vegetable oil in frying pan over medium heat.

Meanwhile, make chipotle aioli. Place all ingredients into food processor and blend thoroughly.

In a pan, heat corn tortillas over medium heat. Place tortillas onto a plate, followed by aioli, sliced beef, avocado, sautéed vegetables, and cilantro.

Serve with a slice of lime.

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