

# Oaxacan Taco



## Ingredients

*Original recipe makes 18 tacos*

- 1kg top sirloin steak, cut into thin strips
- salt and ground black pepper to taste
- 1/4 cup vegetable oil
- 18 (15cm) corn tortillas
- 1 onion, diced
- 4 fresh jalapeno peppers, seeded and chopped
- 1 bunch fresh cilantro, chopped
- 4 limes, cut into wedges



PREP	COOK	READY IN
<b>15</b> mins	<b>10</b> min	<b>25</b> mins

## Directions

1. Heat a large frying pan over medium-high heat. Saute steak in the hot frying pan until browned on the outside and cooked through, about 5 minutes. Season with salt and pepper. Remove from pan and keep warm.
2. Heat oil in the same skillet. Place a tortilla in the hot oil and cook, turning once, until tortilla is lightly browned and flexible. Repeat with remaining tortillas.
3. Place tortillas on a plate and top each with steak, onion, jalapeno, and cilantro. Squeeze lime juice over the top.

## Tip's

- Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.
- If you purchase your Corn Tortillas from Masafrica you only need to heat the soft taco in your frying pan without oil, or you could purchase the hard taco's that can be deep fried in vegetable oil giving you the shape you know and love.

## Contact us today:

Masafrica Corn Flower Pty Ltd  
Reg nr. 2010/018025/07, VAT 4650263447  
N4 Gateway Industrial Park  
Stand 483 unit 3,  
Pretoria,  
South Africa  
Tel +2779 1718838  
[Info@masafrica.com](mailto:Info@masafrica.com)

