

# WAGYU SIRLOIN, PICKLE AND AVOCADO FAJITAS





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Preparation time: 10 minutes

Cooking time: 20 minutes

Serves: 4

Difficulty: ★★

600g Wagyu sirloin, trimmed  
finely grated zest and juice of 2 limes  
½ cup extra virgin olive oil  
2 tsp ground coriander  
1 tsp ground cumin  
½ tsp ground allspice  
sea salt flakes and freshly-ground black pepper

1 bunch coriander  
1 bunch mint  
4 cloves garlic  
¼ tsp dried chilli flakes  
2 tsp red wine vinegar  
wholegrain tortillas, grilled  
shaved pickles, shaved red onion sliced  
avocado, sour cream and salsa, to serve

**1 Put** the steak in a shallow tray, then add the zest, juice 2 Tbsp extra virgin olive oil and spices. Mix well, set aside for 10 minutes, then season with salt and pepper. Cook on a hot barbecue grill for 8 minutes, turning regularly, until medium-rare.

**2 Meanwhile**, combine the herbs, garlic, chilli, vinegar and remaining oil in a food processor and purée until a rough sauce forms. Season with salt and pepper.

**3 Slice** the steak into fine strips, then mix with the pickles and onion. Serve with the sauce, tortillas, sour cream and salsa.