



Crispy Burrito Bowls with Spicy Beef and Corn Salsa



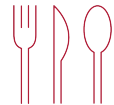
DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 35



SERVES: 4-6

Ingredients

6 x 20cm Burritos/Tortillas

1 – 2 tbsps olive oil

2 tbsps finely chopped jalapeno

1 tsp smoked paprika

½ tsp ground cumin

½ tsp ground coriander

1 tbsp lime juice

1tsp olive oil

3 pieces sirloin steak

Avocado, lettuce and jalapenos

Corn Salsa

3 corn cobs, brushed with olive oil

250g cherry tomatoes, quartered

2 tbsp finely chopped jalapeno

1 small red onion, finely chopped

Salt to taste

2 tbsps lime juice

Method

Preheat oven on CircoTherm to 140°C and place the wire rack on shelf 2.

Brush the burritos on both sides with the olive oil and gently press each one into a 6 cup Texas muffin pan. Loosely scrunch 6 pieces of foil and place a piece in each burrito so as it holds its shape

when cooking. Cook for 10 minutes then remove the foil and cook for a further 8 to 10 minutes or until golden and crispy. Remove from the tray and cool on a wire rack.

While these are cooking, prepare the corn salsa. Heat a frying pan over a medium to high heat, Induction level 7. Place the corn cobs into the pan and allow to cook, turning regularly until the corn begins to blacken. Remove from the pan and cool before slicing the corn from the cob and combining with the remaining salsa ingredients.

When the burritos are cooked, change the oven function to CircoRoasting and set the temperature to 210°C.

Combine the jalapeno with the spices, lime juice and olive oil. Spread this over the steak.

Line the universal tray with baking paper and place the wire rack on top. Place the steak onto the rack and cook on shelf position 4 for 14 to 15 minutes or until cooked to desired doneness. Allow the steak to rest before slicing into strips.

1 tbsp olive oil

Spoon the corn salsa into the burrito bowls and top with the sliced steak.
Serve with avocado, lettuce and jalapenos.

Notes
