

TEXMEX BURRITO

Firstly, cook a portion of rice and set aside. Make a salsa by simply taking 2 chopped tomatoes with 'A finely chopped onion and a small handful of fresh chopped coriander. Make a guacamole by mashing an avocado with a crushed garlic clove and the other half of the finely chopped onion. Once mashed together season with salt and pepper and stir in the juice of a lime. Set the guacamole and the salsa aside. Now heat a little oil in a non-stick frying pan and fry another chopped onion with a small tin of kidney beans (drained) and a finely chopped red chilli (optional). Stir until cooked. Add our steak strips and fry for one minute. Add a pinch of cayenne pepper and a dash of Worcestershire sauce. Cook for a further minute (or until steak is how you like it) and remove from heat. Assemble by dividing the steak mixture onto tortillas on serving plates, add a little rice and top with guacamole, salsa and a little soured cream. Fold the tortillas around the filling and wrap in foil to make Your handheld delicious steak burritos.