



## STEAK TACO WITH AVOCADO SALSA

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 6 MINS

### INGREDIENTS

1 grilled ribeye steak,  
cut into strips

### SALSA

2 hass avocados,  
finely diced or mashed

1 cup tomatoes, finely diced

2 tbsp fresh lime juice

2 tbsp fresh basil leaves,  
finely chopped

1 tbsp garlic, minced

¼ tsp worcestershire sauce

Salt & ground pepper, to taste

4 flour or corn tortillas

Feta Cheese

Fresh cilantro leaves

### DIRECTIONS

1. In a bowl, combine all the salsa ingredients and mix well.
2. Preheat BBQ to 260°C and warm the tortillas on it.
3. Place 3-4 strips of ribeye on each tortilla, top with 2-3 spoonfuls of avocado salsa, a sprinkle of feta cheese, and some cilantro.
4. Fold the tortillas and serve.