



GLUTEN
FREE

Chipotle Beef Tacos

COOK 45 MINUTES | SERVES 4

INGREDIENTS

- 4 100% corn tortillas, street taco size
- Extra virgin olive oil, for brushing
- 6 Peppercorn Extra Lean Beef Sausages
- 1 handful of fresh coriander sprigs, to serve
- Fresh lime cheeks, to serve

Pickled Onions:

- 1 red onion, julienned
- 100ml white wine vinegar or rice vinegar
- 1 tbsp sugar

Chipotle Salsa:

- 2 large tomatoes, halved
- 1 small red onion, cut into rough chunks
- 2 garlic cloves, peeled
- 2 red chillies, de-stemmed
- 2 chipotle chillies (canned)
- 1 tsp ground cumin
- 1 tsp oregano
- 1 tsp coconut sugar
- 1 handful fresh coriander
- 1 lime, juiced
- Pink rock salt and cracked pepper

PREPARATION

1. Get started by brushing the tortillas on both sides with olive oil, stack them up and set aside in an airtight container prior to frying them off before serving.
2. Meanwhile, to make the pickled onions, place the red onion in a bowl and cover with boiling water. Carefully drain immediately and cool with cold tap water, draining again then return to the bowl and add the vinegar and sugar. Set aside to pickle whilst you make your salsa.
3. For the salsa, place the tomato halves and onion chunks on a baking tray lined with baking paper with the red chillies and garlic. Place them under the grill on medium-high heat until blackened spots appear.
4. Place the grilled blackened vegetables in a food processor with the remaining salsa ingredients and blitz them together until well combined. Give them a little season to taste as you go. This is also a good time to grill your Peppercorn sausages and set aside to keep them warm.
5. Just prior to serving, In a griddle/grill pan, grill the tortillas on both sides until bubbles appear. Do this in batches, stacking them up, and wrapping them in a clean tea towel to stay warm. Fill the warmed tortillas with the salsa, sliced portions of the sausages, pickled onion and garnish with coriander. Squeeze with some fresh lime juice and enjoy.

This recipe was created by Cook with Luke.

Check out more of his recipes: <https://www.cookwithluke.com/recipes>