



## Steak & Chile Tacos with Salsa

1 red chile

1 lb. (500 g) skirt steak

1 tsp. canola oil

Salt and freshly ground pepper

For the avocado-radish salsa:

6 radishes, trimmed, halved and thinly sliced

1 firm but ripe avocado, cubed

Juice of 1/2 lime

1 tbs. chopped fresh cilantro

Salt and freshly ground pepper

Juice of 1/2 lime

8 small white corn tortillas, lightly grilled or warmed in the oven

Preheat the broiler. Cut the chile in half lengthwise and place it on a baking sheet. Broil, turning as needed, until the skin is completely charred and black, about 5 minutes. Transfer the chile to a bowl and cover with a clean kitchen towel. Let steam for 10 minutes, then remove the blackened skin. Seed the chile and cut it into thin strips.

Warm a stove-top grill pan over high heat. Brush the steak with the oil and season both sides with salt and pepper. (cont...)

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When the pan is very hot, add the steak and cook until medium-rare in the center, about 3 minutes per side. Transfer the steak to a cutting board and let rest for 10 minutes.

To make the salsa, in a small bowl, gently toss the radishes, avocado, lime juice and cilantro. Season with salt and pepper.

Slice the steak against the grain and drizzle with the lime juice.

To serve, fill each tortilla with steak, chile strips and a spoonful of the salsa. Serves 4.

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