Grilled beef and sautéed vegetables wrap with avocado salsa verde

Serves 4-6

Ingredients

Grilled beef

1 lb (450 g) beef (Bavette, strip loin, inside round, etc.)
1 garlic clove, minced
45 ml (3 tablespoons) olive oil
10 ml (2 teaspoons) ground cumin
5 ml (1 teaspoon) smoked paprika
2 ml (½ teaspoon) Cayenne
Salt and pepper

Sautéed vegetables

60 ml (¼ cup) olive oil
2 yellow bell peppers, sliced
2 red bell peppers, sliced
2 red onions, sliced
5 ml (1 teaspoon) ground cumin
Salt and pepper

Avocado salsa verde

1 can of tomatillos, strained and chopped
½ red onion, minced
5 ml (1 teaspoon) ground cumin
1 jalapeño pepper, seeded and finely chopped
2 avocados, peeled, pitted and diced
Zest and juice of 1 lime
Salt and pepper

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Garnishes

Tortillas

Sour cream

Preparation

1. For the grilled beef, in a bowl, mix all the ingredients and rub the meat.
2. Preheat oven to 200 °C (400 °F). In a hot pan, grill the meat on both sides and finish cooking in the oven for 5 to 10 minutes according to the desired cooking. Allow to rest for 10 minutes before slicing.
3. For the vegetables, in the same pan, cook the vegetables until golden brown. Season with cumin, salt and pepper and set aside.
4. For the avocado salsa verde, mix all the ingredients and season with salt and pepper.
5. Spread the sour cream on the tortillas and garnish with sliced meat, grilled vegetables and avocado salsa verde.