

## Charred Steak Burrito



### Ingredients

- |  |                                       |
|--|---------------------------------------|
| 4 Azteca® supersize flour tortillas            | 1 to 1 1/2 pound piece steak, trimmed |
| 1 cup bell pepper, diced                       | Freshly ground black pepper           |
| 3 cups white rice, cooked                      | ½ cup cilantro leaves, chopped        |
| ½ cup basil leaves, tightly packed and chopped | ½ small jalapeno, minced              |
| 2 tablespoons drained capers, coarsely chopped | 1 tablespoon Dijon (smooth) mustard   |
| 2 tablespoons grainy mustard                   | 2 tablespoons red wine vinegar        |
| ½ cup extra-virgin olive oil                   | 2 cups fresh tomatoes, chopped        |

### Directions

- 4 Azteca® supersize flour tortillas
- 1 to 1 1/2 pound piece steak, trimmed
- Kosher salt
- Freshly ground black pepper
- 3 cups white rice, cooked

### Salsa

- ½ cup cilantro leaves, chopped

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½ cup basil leaves, tightly packed and chopped

½ small jalapeno, minced

2 tablespoons drained capers, coarsely chopped

1 tablespoon Dijon (smooth) mustard

2 tablespoons grainy mustard

2 tablespoons red wine vinegar

½ cup extra-virgin olive oil

2 tablespoons golden raisins

2 cups fresh tomatoes, chopped

1 cup bell pepper, diced

### **Directions**

Prepare salsa. Combine cilantro, basil, jalapeno peppers and capers with mustards. Add vinegar and olive oil; whisk to blend. Gently stir in tomatoes and peppers. Do not over mix.

### **Cook the steak**

Heat a cast iron skillet large enough to hold the steak until it begins to visibly smoke, “blot” any excess moisture from both sides of the steak and season both sides with salt and pepper. Lift steak with a pair of tongs and raise heat of pan to high; place steak on hot pan and brown 3-5 minutes until meat is crusted. Repeat on second side an additional 3-5 minutes. Lower the heat and cook for an additional 5-8 minutes, depending on your desired doneness. Remove the steak from the pan and set aside to rest, approximately 5 minutes. Slice against the grain of the meat.

Warm Azteca® tortillas per package directions. Form burrito by layering rice, steak and salsa.