



Steak Tacos with Blue Cheese & Red Pepper Relish

These tacos are fun to make and eat! The sharp blue cheese contrasts beautifully against the steak and the relish. This is a high protein dish, rich in iron, and vitamin C. Watercress has more vitamin C than oranges (weight for weight). It's also particularly high in vitamin K - important for blood and bone health.

Ingredients

- Striploin Steak Strips
- Taco Wraps
- Relish
- Blue Cheese
- Watercress
- Radishes
- Spring Onion
- Creme Fraiche

Your Pantry

- Olive Oil

Nutritional Info

Calories: 512 kcal
Carbohydrates: 40.5 g
Protein: 30.5g
Fat: 24.5 g

Allergens


[Wheat \(Wraps\)](#)
[Milk \(Creme Fraiche, Blue Cheese\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Marinate the steak

Marinate the steak with a little olive oil, salt & pepper. Allow the steak to come to room temperature before cooking.

2) Prepare the vegetables

Finely slice the spring onions and pink radishes. Cut or crumble the blue cheese into small pieces. Place each in separate bowls.

3) Cook the steak

Heat a non-stick frying pan on medium to high heat. Once hot, add the steak strips. Stir fry quickly to seal the meat all over then cook to your liking.

4) Rest the steak

Allow the steak strips to rest for a couple of minutes.

5) Assemble and serve!

Briefly warm the taco wraps in the microwave (about 20 seconds). Once warm, drizzle the base with relish. Lay the steak slices over, and garnish with the spring onions, radishes, watercress, and crumbled blue cheese. Drizzle with some creme fraiche and more relish, if you like.



Fancy winning free DropChef in our weekly competition?!
To enter just share your delicious dinner on Instagram | **#DropChef**