

## Grass Fed Beef Steak Tacos on Plantain Shells with Watermelon-Radis “Salsa”

Serves: 4-6 people

### Ingredients:

1-2 Ribeye Steaks (8-10 oz. each)  
1-2 oz. Extra Virgin Olive Oil  
3 Tablespoons Minced Garlic  
¼ Cup Chopped Cilantro  
1 Minced Jalapeno  
1 Lime Juice and Zest  
1 – 1 ½ Teaspoons Salt  
½ - 1 Teaspoon fresh ground pepper  
2 Packs Shells for all – Plantain Tortilla Shells by Crunch Kitchen

### Watermelon Radish Salsa:

1 Diced Watermelon Radish (about 2 oz.)  
½ Lb. sliced watermelon (about ½ inch thick – grilled and diced)  
¼ Cup Chopped Fresh Mint  
1-2 Lime Juice and Zest  
2 Tablespoons Avocado Oil  
½ Teaspoon Salt  
¼ Teaspoon Fresh Ground Pepper

### Directions:

Marinate the steaks for about 1 hour in the ingredients listed- olive oil, garlic, cilantro, jalapeno, lime juice and zest, salt and pepper.

Fire up the grill either gas or charcoal. Grill the watermelon about 2 minutes per side on very high. Let cool. Combine the diced watermelon with the ingredients listed for the salsa.

Grill the steaks to desired temperature. Let cool for about 5 minutes to all the juices to settle in the steak. Dice the meat and make a little taco toppings bar with the steak, salsa and other ingredients you enjoy. I like to have watercress and Popes smoking river hot sauce. Best way to handle the shells is to warm them in a skillet or flattop griddle for about 30 seconds per side. This will make them pliable and delicious.