

MasterFoodsTM

PROFESSIONAL

Mexican Style Spicy Steak Ssam
RECIPE

Mexican Style Spicy Steak Ssam



<?xml version="1.0"?>

TIME

15 Minutes

INGREDIENTS

12 items

MAKES

6 servings

A Mexican style spin on Ssam, the flavour packed Korean lettuce cups. The cumin seed garnishing gives unexpected pops of flavour. It's flexible with fillings and sauces, and is easy to scale up, making it ideal for events.

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INGREDIENTS

For The Fresh Salsa

- 200 g Cherry Tomatoes
- 1 small Red Onion, finely diced
- Juice and zest of 1 lime, plus extra cut into wedges for serving
- 1 tbsp. Cumin seeds, lightly toasted, plus more for serving
- ½ tsp. Sea Salt
- 2 tbsp. fresh Coriander, finely chopped, plus extra for garnish

For The Chilli Mayo

- 4 tbsp. MasterFoods™ Professional Whole Egg Mayonnaise
- 2 tbsp. MasterFoods™ Professional Hot Chilli Sauce
- 1 tsp. MasterFoods™ Professional Ground Paprika
- 500 g Beef Rump
- 2 tsp. MasterFoods™ Professional Taco Seasoning
- 3 Baby Gem or 1 Butter Lettuce, leaves remove and washed

PRODUCTS USED



MasterFoods Professional Gluten Free Hot Chilli Sauce 3L

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

[SEE DETAILS](#)



MasterFoods Professional Taco Seasoning 630g

[SEE DETAILS](#)

Cooking Instructions:

1. 1
First, make the fresh salsa. Finely dice the tomatoes and mix with the remaining ingredients. Leave to stand for a few minutes, then drain excess liquid off and set aside.
2. 2
For the chilli mayo, mix ingredients together in a bowl and chill until needed.
3. 3
Heat a barbecue or grill on high heat and season the steak liberally with taco seasoning.
4. 4
Cook for 2 minutes on each side, for rare (cook longer depending on your liking). Remove from heat and rest for 5 minutes, then thinly slice.
5. 5
To serve, arrange the lettuce leaves on a platter and add a few generous spoons of the tomato salsa, add 2 or 3 pieces of steak and add a generous dollop of chilli mayo. Garnish and serve with lime wedges and a sprinkling of toasted cumin seeds.

Tips:

1. 1
For added crunch, garnish with some crispy shallots or toasted sesame seeds.
2. 2
Replace the steak with slow-cooked pork, oily fleshed fish, or roasted eggplants.
3. 3
For a less spicy version, use the recipe for avo-mayo.

More Recipes Like This



[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



[New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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