



Habanero Steak Tacos

Mexican inspired tacos using our slow-cooked diced stewing steak.

Serves: 2

Prepare: 30 Minutes

Cook: 4 Hours

Difficulty: easy

Ingredients

- 500g [organic diced stewing steak](#)
- 1 white onion, roughly chopped
- 5 cloves garlic
- 1/2 can chopped tomatoes
- 1 tbsp tomato puree
- 1 dried chipotle chillies
- 2 dried habanero chillies
- 2 tsp organic cinnamon powder
- 2 tsp cumin
- 4 x cloves
- 3 x organic bay leaves
- 400ml [organic beef bone broth](#)
- salt
- pepper
- 2 tbsp olive oil

To Serve

- tortillas
- pickled onions
- salsa macha
- feta, crumbled
- spring onions, sliced

Method

1. Preheat oven to 160°C/320°F/Gas Mark 3
2. Remove any sinew from the diced steak and pat dry with kitchen paper. Season well with sea salt and black pepper
3. Heat olive oil in a large casserole pot with a lid and brown the steak on all sides. Remove from the pot and set aside
4. Soak the chipotle and habanero chillies in hot water till soft. Remove stems and roughly chop
5. In a food processor, add the onion, garlic, chillies, tomatoes, tomato puree, salt and pepper and blitz till smooth marinade
6. Return the meat to the heat and add the cloves, bay leaves, cumin and cinnamon, stir till fragrant
7. Add the marinade to the pot along with the beef stock and cook on a low heat for 4-5 hours till meat is tender and juicy. If it begins to get dry in the slightest, add more beef stock
8. Serve on warmed tortillas topped with pickled onions, crumbled feta, salsa macha, spring onions and a good squeeze of lime juice