

Mexican sweetcorn salad with BBQ chilli beef skewers



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Preparation 20 mins | Cooking 20 mins | Serves 4

2 tbs olive oil + spray oil
2 garlic cloves, crushed
1 jalapeno chilli, deseeded and finely chopped + extra to serve
800g trimmed thick beef rump steak, cut into 4-5cm cubes
3 cobs sweetcorn, husks removed
400g tomato medley, halved lengthways
½ small red onion, finely sliced
1 cup coriander leaves
2 tbs lime juice
1 just-ripe avocado, peeled, deseeded and sliced lengthways
Lime wedges, sour cream and warmed tortillas, to serve

STEP 1 Combine oil, garlic and chilli in a small bowl. Season with salt and pepper. Thread beef onto 8 metal skewers. Brush with chilli mixture. Set aside for 15 minutes.

STEP 2 Meanwhile, preheat a greased char-grill pan or barbecue over medium-heat. Spray corn cobs with oil and char-grill or barbecue, turning occasionally, for 8-10 minutes until lightly charred. Set aside to cool.

STEP 3 Char-grill or barbecue beef skewers for 8-10 minutes (for medium rare) or until cooked to your liking. Transfer to a plate, cover and rest for 5 minutes.

STEP 4 Slice corn kernels from the cobs and place into a large bowl. Add tomatoes, onion, coriander and lime juice. Gently toss to combine.

STEP 5 Serve beef skewers with sweetcorn salad, avocado, extra chopped jalapeno chilli, lime wedges, sour cream and warmed tortillas.