

# South American Beef with Salsa Criolla

## Ingredients

2 tsp ground cumin  
1 tsp ground allspice  
1 tsp dried oregano  
1/2 tsp dried chilli flakes  
2 garlic cloves, crushed  
2 tbsp red wine vinegar  
2 tbsp extra virgin olive oil  
600g piece beef skirt steak  
Salad leaves, to serve  
Steamed rice to serve

## Method

Combine cumin, allspice, oregano, chilli flakes, garlic, vinegar and oil in a small bowl. Season with salt and pepper. Using a meat mallet, pound beef to 1cm thickness. Place beef in a large glass or ceramic dish. Rub beef all over with spice mixture. Cover. Refrigerate for 4 hours or overnight, if time permits.

Heat a barbecue hotplate or grill on medium-high heat. Cook beef for 3 to 4 minutes each side for medium or until cooked to your liking. Transfer to a plate. Cover loosely with foil. Set aside for 10 minutes to rest.

Bake the chicken pieces for 20 to 25 minutes, flipping them once halfway through, until they are golden brown and fully cooked. While chicken bakes, make the sauce.

Add the sesame oil and olive oil to a small saucepot set over medium-low heat.

Add the garlic and ginger and cook, stirring, for about 3 minutes until golden brown. Add the hoisin sauce, orange marmalade, soy sauce and crushed red pepper flakes (optional), and cook, stirring occasionally, for 5 minutes.

Remove the chicken pieces from the oven and transfer them to a large bowl. Add the sauce to the bowl and toss until combined. Serve immediately.

Meanwhile, make Salsa Criolla following the attached Recipe.

Thinly slice beef. Top with salsa. Serve with salad leaves and steamed herbed rice.

