

 4 servings

 35 mins prep

 15 mins cooking



Chipotle Steak with Corn Salsa

INGREDIENTS

500g beef rump steak, lean & trimmed
1 tbs chipotle sauce
2 tbsp fresh lime juice
1 can corn
2 bunches asparagus, trimmed
½ small red onion, diced
1 fresh green chilli, diced
¼ cup coriander leaves, chopped
⅓ cup natural yoghurt
1 tsp finely grated lime rind
100g mixed salad

DIRECTIONS

1. Combine chipotle sauce, oil and half lime juice in a dish, add steak, cover and set aside for 20 mins
2. Spray asparagus and corn with oil. Cook corn until slightly charred and asparagus until tender on medium high heat
3. Cook the steak for 2 mins on each side or until liking. Transfer to a plate, cover with foil and rest. Thickly slice steak
4. Combine corn, chilli, coriander and remaining lime juice in a bowl.
5. Combine yoghurt and lime rind in a separate bowl
6. Divide steak, asparagus and salad leaves on plates, top with corn salsa and lime yoghurt

NOTES