

Beef Tacos with Cilantro Salsa Verde



What you need:

5 pounds of short ribs, Korean style
2 tbsp olive oil
Salt and pepper
Tbsp oregano
Tbsp lime juice

For the salsa:

2 cups cilantro leaves
1 cup fresh mint
¼ cup soy sauce
¼ cup white vinegar
2 tbsp honey
2 freshly stemmed jalapeno chiles

For serving:

Corn tortillas
Lime wedges
Avocado slices

To Make:

Place the beef strips in a baking dish and then drizzle with some olive oil. Season with a bit of salt and pepper and then add in the lime juice and oregano. Marinate for at least 3 hours. Preheat a grill and cook the ribs over high heat. Char on each side. For the salsa, combine the ingredients in a blender and process until smooth. Serve the meat on a platter along with the salsa verde, avocado, lime wedges, and the corn tortillas.