**Steak tacos**

Serves 4 (1P 1HO 1F)

* 400g pack thin-cut beef steak
* 1 tbsp olive oil, plus 2 tsp
* 2 tsp ground cumin
* 2 tsp smoked paprika
* 4 vine tomatoes, roughly chopped
* 120g radishes, finely sliced
* ¼ red onion, very finely sliced
* 30g pack fresh coriander, roughly chopped
* 1 red chilli, finely chopped (optional)
* 1 lime, zested and juiced, plus extra wedges to serve (optional)
* 8-pack mini tortilla wraps
* 1 avocado
* 60g salad cheese
1. Toss the steaks in 1 tbsp oil; sprinkle with the cumin, smoked paprika and some seasoning. Set aside for 5 mins.
2. Mix the tomatoes, radishes, onion, most of the coriander and most of the chilli (if using) in a bowl. Add half the lime zest and juice; mix well and season to taste. Set aside.
3. Heat a griddle pan over a high heat and lightly brush the tortillas with 2 tsp oil. Griddle, one at a time, for 30 secs each side until charred. Transfer to a plate and cover loosely with foil to keep warm.
4. Return the griddle pan to the heat and, when very hot, cook the steaks (in 2 batches) for 30-45 secs each side for medium. Transfer to a plate, loosely cover with foil and set aside to rest for 5 mins.
5. Thinly slice the avocado, pour over the remaining lime juice and scatter over the zest. Slice the steak on a board and drizzle over any resting juices. Top each wrap with avocado, salsa and steak. Crumble over the cheese and top with the remaining coriander leaves. Serve with extra lime wedges to squeeze over, if you like.