Steak Tacos with Crispy Cheese Skirt and Green Salsa



Homemade corn tortillas fried onto a lacy skirt of crispy quesillo, topped with paper-thin seared ribeye and a creamy avocado-tomatillo salsa. Every bite is crunchy, cheesy and beefy, with bright lime and cilantro.

60 min · 4 servings (6-8 tacos) · involved · Mexican

INGREDIENTS

Green Salsa

- ☐ **5** tomatillos, stemmed, papery husks removed
- ☐ **1** jalapeño, stemmed
- ☐ **1/2** white onion, roughly chopped
- ☐ **1 medium** avocado, peeled and pitted
- ☐ **1/2 bunch** cilantro
- ☐ kosher salt, to taste
- ☐ **2** limes, juiced

Corn Tortillas

- ☐ **2 cups (300 g)** white corn masa harina
- ☐ kosher salt, to taste
- ☐ **2 cups** warm water, add gradually (see tips)

Steak Tacos

- ☐ **1 lb (454 g)** quesillo or Oaxaca cheese, grated
- ☐ **1 lb (454 g)** ribeye, very thinly sliced, or thinly sliced shabu-shabu beef
- ☐ kosher salt and freshly cracked black pepper, to taste
- ☐ **1/2** white onion, 1/4-inch brunoise or very finely chopped
- ☐ **1/2 cup** cilantro leaves, for garnish
- ☐ **2** limes, cut into cheeks

METHOD

Make the salsa

1. Char the tomatillos and jalapeño directly over a gas flame (3-5 minutes, turning constantly) or under the broiler (about 6 minutes, turning regularly) until blackened all over.
2. Transfer to a bowl, cover with plastic wrap and let steam for a few minutes, then rub off the blackened skins with a damp paper towel.
3. Blend the tomatillos and jalapeño with the onion, avocado, cilantro, a pinch of salt and the lime juice until completely smooth; taste and add more salt if needed. Refrigerate until serving.

Make the tortillas

4. Mix the masa harina, salt and warm water by hand into a shaggy dough, then knead into a smooth, soft ball.
5. Pinch off 40-50 g pieces and press in a tortilla press lined with greased plastic wrap to about 1/4 inch (0.6 cm) thick.
6. Cook each tortilla on a preheated griddle over medium heat for about 45 seconds, flip and cook 15-30 seconds more. Keep warm wrapped in a clean kitchen towel while you cook the rest.

Cook the tacos

7. Heat a griddle spanning two burners, one at medium and one at medium-high (or use two cast iron pans). Scatter a handful of grated cheese on the medium side in a tortilla-sized circle; once it melts and bubbles, press a tortilla on top.
8. Meanwhile, lay one slice of beef flat on the medium-high side, season with salt and pepper and sear undisturbed about 1 minute until browned. Flip, season again and cook 30 seconds more.
9. When the cheese under the tortilla is golden brown and crisp, flip it cheese-side up, lay the beef on top and move the taco off the heat. Repeat with the remaining tortillas, cheese and beef.

Assemble

10. Top each taco with a spoonful of green salsa, a sprinkle of onion and a few cilantro leaves. Squeeze lime over just before eating.

TIPS

– Shabu-shabu beef from an Asian grocer is the easiest option, since slicing ribeye thin enough by hand is very hard.
– If slicing your own, partially freeze a boneless rib roast and cut with a meat slicer or very sharp thin knife.
– If the slices are small, fan and overlap a few pieces so the beef covers the whole tortilla.
– The page lists '2 cups (240 ml)' of water, which don't match; add warm water gradually until the dough is soft and not sticky, roughly 1 1/2-2 cups.
– The salsa keeps in an airtight container in the fridge for 3-4 days.
– Store-bought corn tortillas (6-8) work if you don't want to make your own.
– Wait for the cheese to turn golden and crisp before flipping, or the skirt will tear and stick.