




Churrasco with spicy salsa

Brazilians love a good braai just as much as South Africans! Churrasco means 'grilled meat' and is an espetada-like kebab.

 Less than 45 minutes **Serves:** 4

Recipe Type: Light meals

Main Ingredient: Beef and veal

Ingredients

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1 kilogram sirlion steak, cut into 5cm chunks

Marinade

3 PnP garlic cloves, crushed

2 red chillies, chopped

30 ml lime juice

60 ml PnP chopped parsley

1 dash salt and milled pepper, or to taste

Salsa

1 red pepper, chopped

1 PnP yellow pepper, chopped

1 PnP onion, chopped

3 PnP tomatoes, chopped

1 handful PnP chopped coriander

40 ml lime juice

1 glug olive%20oil

1 dash salt and milled pepper, or to taste

Method

- Toss steak chunks with marinade ingredients and allow to marinate for 30 minutes.
- Thread steak chunks onto metal skewers.
- Cook over medium-hot coals until nicely browned and cooked to your liking.
- Allow to rest for 10 minutes.
- Toss salsa ingredients together and season.
- Serve steak with dollops of salsa.