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LEMON MUSTARD STEAK AND ROAST CORN TACOS  
RECIPE

# LEMON MUSTARD STEAK AND ROAST CORN TACOS



**COOK TIME**            15 mins  
**PREP TIME**            15 mins  
**SERVES**                4 x

LEMON MUSTARD STEAK AND ROAST CORN TACOS

## INGREDIENTS

- 2 sirloin steaks
- 2 Tbsp butter
- 2 Tbsp chopped shallots
- 2 Tbsp MasterFoods™ Dijon Mustard
- 1 avocado
- 3 limes
- 2 cups corn
- 2 Tbsp olive oil
- ½ Tsp salt
- 8 corn tortillas

## METHOD

1. Coat sirloin steaks with MasterFoods™ Dijon Mustard.
2. Pan fry the steaks in butter with some sliced shallots. When the steaks are cooked to your liking and add the squeeze of one lime. Let it sit for 5 minutes off the heat.
3. Cut corn off the cob and drizzle with olive oil and salt. Cook the corn in an oven at 200 degrees for 10 minutes.
4. Place the steaks whole on a wooden cutting board, and serve with the roasted corn, sprigs of coriander, sliced avocado, steamed tortillas, and fresh lime wedges.

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**Source URL:**

<https://www.masterfoods.co.nz/Recipes/lemon-mustard-steak-and-roast-corn-tacos>