

Sirloin Flap Tacos

Recipe courtesy of BGETeamGreen Member Erik Vachon, @dadfuelbbq

Ingredients

1 lb. sirloin flap
4 tbsp fajita seasoning
Flour tortillas
1 avocado, sliced
1 jalapeno, cut into rounds
1 carrot, shredded
¼ head of cabbage, shredded
1 lime, cut into wedges
Big Green Egg Habanero Hot Sauce or other favorite hot sauce
Sour cream for garnish
1 tsp fresh cilantro, chopped for garnish

Method

Set the EGG for direct cooking without a convEGGtor at 500°F/260°C.

Season the sirloin flap with fajita seasoning. Place the meat on the EGG and cook for approximately 3 minutes, then flip it and cook an additional 2 minutes. Remove the sirloin from the EGG once the internal temperature reaches 130°F for medium-rare.

Clean the cooking grid and then place tortillas on the grid for about 15 seconds per side to warm.

Plate the tortillas and top with the veggies. Cut the sirloin flap into strips across the grain and add to tacos. Finish with a squeeze of lime juice, a drizzle of hot sauce, a dollop of sour cream and a sprinkle of cilantro.

