



Three chilies beef fillets tacos

Ingredients

- 8 tortillas made with MASECA® corn masa flour
- 8.8 ounces of beef fillet or any other soft meat, cut in cubes
- 4 tablespoons of oil
- ½ onion, sliced
- 1 garlic clove, finely minced
- 1 guajillo chili, deveined and cut in rounds
- 1 ancho chili, deveined and thinly sliced
- 1 cascabel chili, deveined and thinly sliced
- 4 tablespoons of lime juice
- 1 teaspoon of seasoning sauce
- Sea salt and pepper to taste
- Guacamole

Preparation

1. Season meat with sea salt and pepper.
2. Heat a griddle with oil and cook the meat until golden brown, set aside.
3. Fry onion and garlic in the same hot griddle and using the leftover oil.
4. Add chilies and fry, then add lime juice, seasoning juice and cooked meat. Season with salt and pepper to taste. Cook for a few minutes.
5. Warm tortillas made with MASECA® and make tacos. Serve with guacamole.