

RADISH SANDWICHES, CONT'D

These tacos use the **radishes** and **cilantro** in your box this week.

Radish Beef Taco

Serves 4

1 avocado, halved, pitted, peeled, cut in ¾-inch pieces
6 large radishes, ends trimmed, halved, and thinly sliced
¼ cup chopped cilantro
1 tablespoon chopped pickled jalapeno or other chile
2 teaspoons fresh lime juice, plus 1 lime for garnish slices
1 teaspoon olive oil
Salt & pepper
1 pound skirt steak, cut crosswise into 3 pieces
1 tablespoon ground cumin
8 6-inch flour tortillas

Heat broiler with oven rack 4 inches from the heat; line a baking dish with aluminum foil; set aside.

In a medium bowl, make the salsa by combining the avocado, radishes, cilantro, jalapeno, lime juice and oil; salt to taste. Cover with plastic wrap and push down onto the salsa surface to prevent discoloration.

Arrange steak on the baking sheet; rub both sides with cumin and generous salt and pepper. Broil without turning until well browned, 8 to 10 minutes for medium. Transfer steak to a cutting board; cover with foil and let rest for 5 minutes.

While steak is broiling, stack and wrap tortillas in damp paper towels; microwave until soft and pliable, 1-2 minutes.

Cut steak again crosswise into 2-inch pieces, and then thinly slice on the diagonal. Divide beef and salsa evenly among the tacos. Serve with lime slices as garnish.

Kitchen Notes: For a vegetarian version or in addition to the beef, try using sautéed mushrooms and black beans.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.