

Less than 45 minutes

Serves 8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Pico de gallo:

- 6 medium ripe salad tomatoes, seeded and finely diced
 - ½ red onion, finely diced
 - ¼ cup (60ml) fresh lime juice or 2 Tbsp (30ml) lemon juice
 - 2 Tbsp (30ml) fresh coriander, chopped
 - 1-2 red chillies, seeds scraped and finely chopped
-
- 2kg rump steak
 - 3 Tbsp (45ml) each salt and milled pepper

Method:

1. For pico de gallo, toss all ingredients together. Set aside to develop flavour.
2. Rub steak with salt and milled pepper and set aside for 10 minutes.
3. Braai over hot coals until medium-rare (12-15 minutes for every 2½cm thickness, as a rough guide).
4. Remove from heat and rest meat for 15 minutes.
5. Slice and serve topped with pico de gallo.

[Browse more delicious recipes here](#)