BBC FOOD

Marinated ribs with tomatillo salsa, guacamole and tortilla chips

Ingredients

For the ribs

4 beef ribs, cut widthways to 1cm/½in thickness
1 bunch of coriander, stalks and leaves finely chopped
4 limes, juice only
2 banana shallots, chopped
4 tbsp olive or avocado oil
1-2 tsp ground cumin
½ tsp ground coriander
3 garlic cloves, chopped
1 jalapeño chilli, chopped

For the homemade tortilla chips

6 corn tortillas
2 tbsp vegetable oil

For the salsa

2 corn on the cobs, left whole but husks removed
4 tomatillos, finely chopped
1 garlic clove, finely chopped
2 tbsp finely chopped coriander
2 tbsp white wine vinegar
pinch sugar
pinch salt

For the guacamole

1 ripe avocado, flesh chopped
½ green chilli, finely chopped
½ red onion, very finely chopped
lime juice, to taste
2 tbsp chopped coriander

Method

1. Put the ribs into a large tray and add the remaining ingredients, reserving half the chilli for the salsa, and stir to combine. Leave to marinade at room temperature for at least 1 hour.

2. For the tortilla chips, preheat the oven to 200C/180C Fan/Gas 6.

3. Cut the tortillas into triangles, place on a baking tray and drizzle with the oil. Bake for 6–8 minutes.

4. For the salsa, place the corn onto a large griddle pan and cook until browned all over. Remove the kernels and place into a large bowl. Add the remaining ingredients and the reserved chilli and mix.

Preparation time

30 mins to 1 hour

Cooking time

10 to 30 mins

Serves

Serves 4

This Mexican feast is full of flavour and perfect for sharing.

By Matt Tebbutt
From Saturday Kitchen

5. For the guacamole, put all the ingredients into a pestle and mortar and pound to combine.

6. To cook the ribs, heat a large griddle pan over a high heat add the ribs and cook on each side of 1–2 minutes. Warm through the left over marinade in a small saucepan.

7. Place the cooked ribs, salsa, guacamole and tortilla chips onto a large serving plate. Drizzle the warm marinade over the ribs and serve.