



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

INSTANT POT BAVETTE TACOS



Steak tacos the whole crowd will love with simple ingredients and easy prep and cook in an instant pot.



01 HR 45 MINS



Serves 4 to 6



Featuring

[BR Beef](#)

[Alhambra Valley Pears & Beef](#)

[Prather Ranch](#)

INGREDIENTS

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- 1 pound Bavette (flank steak), sliced into ½ inch strips
- 1 carrot, diced
- 1 rib celery, diced
- 1 yellow onion, diced
- 1/4 teaspoon lime zest
- 3 cloves garlic, minced
- 1 tablespoon sweet paprika
- 1/2 teaspoon cumin
- 1/2 teaspoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 tablespoon lime juice
- 1 tablespoon cider vinegar
- 1 tablespoon honey
- 1 tablespoon soy sauce

METHOD

Slice Bavette, also known as flank steak, against the grain of the meat into ½ inch strips. Place all other ingredients in the instant pot and mix well. Mix in the meat and allow it to marinate in this mixture for 30 minutes at room temperature.

Cook on HIGH pressure for 7 minutes. Allow to depressurize naturally for 15 minutes, and then quickly depressurize. Salt to taste.

Serve as tacos with warm tortillas, lime slices, avocado, fresh cilantro, sliced radish, diced onion, and shredded romaine lettuce, atop nachos, or inside fajitas! For a spicy kick, serve with thinly sliced jalapeno peppers.