

## STEAK WRAPS WITH CORIANDER YOGHURT {SERVES 6}

### INGREDIENTS:

- 650g flank steak
- 1 red onion, thinly sliced
- 250g bean sprouts
- Fresh rocket leaves
- 6 tortilla wraps
- Oil for frying
- [Dressing]
- 1 cup full fat plain yoghurt
- 2 handfuls fresh coriander, finely chopped
- 2 cloves garlic, minced
- Zest of 1 lemon
- 2 green chillies, finely chopped

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Combine all the dressing ingredients together and mix well.
4. Sear the meat both sides cooked to your liking. +/-3 minutes a side for medium rare depending on thickness.
5. Remove from the heat and allow to rest for 5 minutes. Slice the meat into strips and assemble wraps by layering the leaves, onions, meat, dressing and sprouts.
6. Wrap and enjoy!

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Maximum heat.