ZESTY SLAP

MINI RECIPE BOOKLET

Lime. Smoke. Zero Manners.

Zesty Slap is our smoky chipotle and lime troublemaker: smoky warmth, a fresh citrus lift and a savoury backbone that keeps you coming back for more.

These ten recipes show what it can do with chicken, beef, pork, lamb, seafood, veg and eggs.

Smoke it. Squeeze it. Slap it.

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HOW TO USE ZESTY SLAP

How much. About 1 tbsp per 500 g of meat, seafood or veg. Go heavier for a bolder crust.

When to rub. Meat: season just before cooking, or up to 24 hours ahead for deeper flavour, covered in the fridge. Seafood, veg and tofu: season just before cooking.

Best on. Chicken, beef, pork, seafood, corn, sweet potato and anything heading for a taco.

Heat guide. Contains a little brown sugar and chipotle heat. Medium-high heat gives the best char without burning.

Pairs with. A squeeze of fresh lime at the end, sour cream or avocado, and the Zesty Slap Chipotle Lime Aioli from the Dips booklet.

STEAK FAJITAS

Serves 4 · Prep 15 min · Cook 15 min

INGREDIENTS

500 g rump or flank steak
1 tbsp Zesty Slap
2 tbsp oil
1 red and 1 green capsicum, cut into 1 cm strips
1 red onion, cut into thin wedges
8 small flour tortillas, warmed
Sour cream, guacamole and lime, to serve

METHOD

Rub the steak with 1 tbsp oil and the Zesty Slap.

Cook in a very hot pan or BBQ for 3 to 4 minutes per side for medium-rare. Rest for 5 minutes, then slice thinly across the grain.

Cook the capsicum and onion in the remaining oil over high heat for 5 minutes until charred and soft.

Pile the steak and veg into tortillas with sour cream, guacamole and lime.

NOTES

Bring the pan to the table sizzling. It's half the fun.

FINAL WORD

Sizzling, smoky and built for sharing.

CHIPOTLE LIME PORK CARNITAS

Serves 6 · Prep 15 min · Cook 3 hr 30 min

INGREDIENTS

1.5 kg boneless pork shoulder, cut into 5 cm chunks
2 tbsp Zesty Slap
1 brown onion, quartered
Juice of 1 orange and 1 lime
1 cup chicken stock
Tortillas, pickled onion and coriander, to serve

METHOD

Preheat the oven to 160°C (140°C fan-forced). Toss the pork with the Zesty Slap.

Place in a baking dish with the onion, citrus juice and stock. Cover tightly and cook for 3 hours until very tender.

Shred the pork with two forks, spread on a tray and drizzle with some of the juices.

Grill at high for 5 to 8 minutes until the edges crisp.

Serve in tortillas with pickled onion and coriander.

NOTES

The crispy edges are the whole point. Don't skip the grill.

FINAL WORD

Slow, citrusy and crispy at the edges.

CHICKEN THIGHS WITH CHARRED PINEAPPLE SALSA

Serves 4 · Prep 15 min · Cook 15 min

INGREDIENTS

8 chicken thigh fillets
1 tbsp Zesty Slap
1 tbsp oil
4 thick slices fresh pineapple
½ red onion, finely chopped
1 long red chilli, chopped (optional)
Handful of coriander, chopped
1 lime

METHOD

Rub the chicken with the oil and Zesty Slap.

Cook on a BBQ over medium-high heat for 5 to 6 minutes per side until cooked through.

Grill the pineapple for 2 minutes per side until charred. Chop finely.

Mix the pineapple, onion, chilli, coriander and the juice of the lime. Spoon over the chicken.

NOTES

Serve with rice or wrap it all up in tortillas.

FINAL WORD

Sunshine on a plate with a smoky slap.

CHIPOTLE LIME LAMB CHOPS

Serves 4 · Prep 10 min · Cook 10 min

INGREDIENTS

8 lamb loin chops
1 tbsp Zesty Slap
1 tbsp olive oil
½ cup Greek yoghurt
Zest and juice of 1 lime
Mint leaves, to serve

METHOD

Rub the lamb with the oil and Zesty Slap.

Cook on a hot BBQ or grill pan for 3 to 4 minutes per side for medium.

Rest for 3 minutes.

Mix the yoghurt with the lime zest and juice. Serve with the lamb and scatter with mint.

NOTES

Lamb and lime is an underrated pairing. Trust us.

FINAL WORD

Lamb chops, but make them cheeky.

MEXICAN STREET CORN SALAD

Serves 4 as a side · Prep 10 min · Cook 10 min

INGREDIENTS

4 corn cobs, kernels cut off (or 3 cups frozen corn)
1 tbsp butter
1 tsp Zesty Slap
2 tbsp mayonnaise
½ cup crumbled feta
1 lime
Coriander, to serve

METHOD

Heat the butter in a large frypan over high heat. Add the corn and cook without stirring for 2 minutes, then stir and cook for 5 minutes more until charred.

Toss with the Zesty Slap.

Cool slightly, then stir through the mayonnaise, feta and the juice of the lime.

Scatter with coriander.

NOTES

All the flavour of street corn, without the mess.

FINAL WORD

Smoky, creamy and gone first.

SMOKY SWEET POTATO WEDGES

Serves 4 as a side · Prep 10 min · Cook 30 min

INGREDIENTS

2 large sweet potatoes, cut into wedges
2 tbsp olive oil
2 tsp Zesty Slap
Sour cream and lime, to serve

METHOD

Preheat the oven to 220°C (200°C fan-forced). Line a tray with baking paper.

Toss the wedges with the oil and Zesty Slap. Spread out in a single layer.

Roast for 25 to 30 minutes, turning once, until golden and tender.

Serve with sour cream and a squeeze of lime.

NOTES

Give them space on the tray or they'll steam instead of crisp.

FINAL WORD

The side that steals the show.

HUEVOS RANCHEROS

Serves 2 · Prep 10 min · Cook 15 min

INGREDIENTS

1 tbsp oil
½ brown onion, chopped
400 g can chopped tomatoes
1 tsp Zesty Slap
4 eggs
2 small tortillas, warmed
½ avocado, sliced
Crumbled feta and coriander, to serve

METHOD

Cook the onion in the oil in a frypan over medium heat for 4 minutes.

Add the tomatoes and Zesty Slap and simmer for 5 minutes.

Make 4 wells, crack in the eggs, cover and cook for 4 to 5 minutes until the whites are set.

Serve on the tortillas with avocado, feta and coriander.

NOTES

Add a can of black beans to the sauce to make it go further.

FINAL WORD

Breakfast with a smoky swagger.

LOADED CHICKEN NACHOS

Serves 4 · Prep 10 min · Cook 15 min

INGREDIENTS

300 g chicken breast, diced
2 tsp Zesty Slap
1 tbsp oil
200 g corn chips
400 g can black beans, rinsed and drained
2 cups grated cheese
Salsa, sour cream and guacamole, to serve

METHOD

Preheat the oven to 200°C (180°C fan-forced).

Toss the chicken with the Zesty Slap and cook in the oil over medium-high heat for 6 minutes until cooked through.

Layer the corn chips, chicken, beans and cheese on a large tray.

Bake for 8 to 10 minutes until the cheese has melted. Top with salsa, sour cream and guacamole.

NOTES

Layer it twice so the chips in the middle get some love too.

FINAL WORD

Game night, sorted.

BARRAMUNDI FOIL PARCELS

Serves 2 · Prep 10 min · Cook 15 min

INGREDIENTS

2 barramundi fillets (about 180 g each)
2 tsp Zesty Slap
1 tbsp olive oil
1 zucchini, thinly sliced
1 cup cherry tomatoes, halved
1 lime, sliced

METHOD

Preheat the BBQ to medium or the oven to 200°C (180°C fan-forced).

Tear off 2 sheets of foil, each about 40 cm long. Pile half the zucchini and tomatoes in the middle of each sheet and lay a fillet on top.

Drizzle with the oil, sprinkle with Zesty Slap and top with the lime slices. Bring the long sides of the foil together over the fish and fold down tightly, then fold in the ends to seal.

Cook the parcels on the BBQ, or on a tray in the oven, for 12 to 15 minutes until the fish flakes easily.

NOTES

Open the parcels carefully. The steam is very hot.

FINAL WORD

No mess, no fuss, all flavour.

CHIPOTLE BEEF BURGERS WITH AVOCADO

Makes 4 · Prep 15 min · Cook 10 min

INGREDIENTS

500 g beef mince
1 tbsp Zesty Slap
4 slices cheese
4 burger buns, toasted
1 avocado, mashed with a squeeze of lime
Lettuce, tomato and pickled jalapeños, to serve

METHOD

Mix the mince with the Zesty Slap and shape into 4 patties about 1.5 cm thick. Press your thumb into the centre of each to make a shallow dip, so the patties stay flat as they cook.

Cook on a hot BBQ or in a frypan for 4 to 5 minutes, then flip and cook for 3 minutes. Put a slice of cheese on each patty and cover (close the BBQ lid or put a lid on the pan) for 1 minute so the cheese melts and the patties are cooked through.

Spread the buns with avocado.

Build with lettuce, tomato, patty and jalapeños.

NOTES

Toast the buns cut-side down on the BBQ while the cheese melts.

FINAL WORD

A burger with a slap of attitude.

THANK YOU

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Find the full range, more recipes and the Rub Finder Quiz at outbacksmokeandfire.com

Big flavour starts with a great rub.

Everything else is just showing off.