BEEF TACOS

TACOS DE CARNE ASADA

Serves 4 | Cook Time: ~35 min.

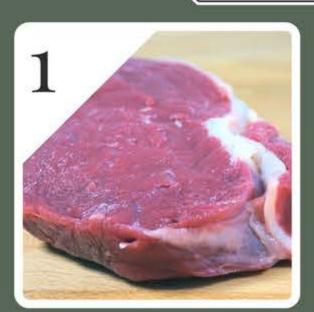


"The meat is very flavorful. It's an easy way to mix up taco night while breaking out the grill for spring."

• INGREDIENTS •

- 1 Flank Steak, trim off fat
- 1 cup Pickled Jalapenos, including carrots and onions in jar
- Salt & Pepper
- 8 Corn Tortillas
- 1/4 cup White Onion, chopped
- 1/4 cup Cilantro leaves
- 2 Tbs Salsa
- 1 Tbs Canola Oil

• PROCEDURES •



Cover flank steak on one side with the pickled jalapenos, then turn over and let sit at room temperature for one hour, covered.



Preheat grill or broiler. Season both sides of steak with salt & pepper and place on hot grill or under broiler. Cook each side for 5-6 minutes (medium rare) and then chop into 1/4-inch pieces.



Heat a small pan with canola oil. Warm corn tortillas for 30 seconds each side, adding oil when necessary.



Stack 2 tortillas together, place meat in center of tortillas and top with onion and cilantro. Drizzle salsa on top.

Serve with Rice, Beans, or Chips & Salsa

