

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 •



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



2 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.



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



4 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