



## *Steak Tacos*



**Ingredients, steak:** 1 - 1 ½ lb flank steak

**Ingredients, marinade:**

- ⅓ cup canola oil
- ⅓ cup white vinegar
- ⅓ cup lime juice
- ⅓ cup orange juice
- 4 tsp minced garlic
- 3 TBLS minced jalapeno
- ¼ cup cilantro
- 2 tsp salt
- 1 tsp coriander
- ½ tsp cumin
- 1 tsp ground black pepper
- 1 tsp chili powder

**Ingredients, taco:**

- White corn tortillas
- Pico de Gallo
- Guacamole
- Cotija cheese
- Cilantro

**Method:**

1. Place all marinade items in a bowl and thoroughly whisk.
2. Place the steak in a Zip-lock bag, and pour in about ¾ of the marinade (reserving the rest). Seal, coat the steak with the marinade, and refrigerate the steak and reserved marinade for at least 1 hour.
3. When ready to prepare the tacos, add the reserved marinade to a saucepan and bring to a boil, whisking frequently. Set aside.

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4. In a serrated frying pan (or grill), cook the steak on both sides to medium-rare, or 130 F on an instant read thermometer, about 6-8 minutes per side.
5. Remove the steak to a plate and let it rest for 5 minutes.
6. Lightly brown both sides of the tortillas in a dry Teflon pan. Remove to a plate and cover.
7. Thinly cut the steak across the grain with a sharp knife held at about a 45-degree angle. Then cut the strips once lengthwise.
8. Plate the steak into a bowl, pour the warmed reserved marinade over the steak, and combine.
9. To assemble tacos, place a few slices of steak onto a tortilla. Top with pico de gallo, guacamole, cotija cheese, and cilantro.

### *Pico De Gallo*



#### **Ingredients:**

- 1 lb tomatoes, (3-4 medium), diced
- ½ medium onion, (1 cup chopped)
- 1 jalapeno pepper, seeded and finely minced (optional)
- ½ cup cilantro, chopped
- 2 TBLS lime juice, from 1 lime
- ½ tsp salt, or to taste
- ¼ tsp black pepper

#### **Method:**

1. In a medium bowl, diced tomatoes, onion, and jalapeno pepper and chopped cilantro.
2. Stir in 2 Tbsp lime juice and lightly season with ½ tsp salt and ¼ tsp black pepper, or season to taste. Enjoy right away or cover and refrigerate overnight.