

Lime & Cilantro Steak Tacos



Ingredients:

3 cloves garlic, minced
1/4 cup fresh cilantro, chopped
1 teaspoon ground cumin
1 lb flank steak or skirt steak
2 tablespoons olive oil
Juice of 2 limes
1/2 teaspoon chili powder
Salt and black pepper, to taste
8 small flour or corn tortillas
Optional toppings: diced onions, sliced avocado, salsa, shredded lettuce, sour cream, extra cilantro

Instructions:

In a bowl, combine lime juice, olive oil, garlic, cilantro, cumin, chili powder, salt, and pepper. Add steak and marinate for at least 30 minutes (up to 2 hours) in the fridge.

Heat a grill or skillet over medium-high heat. Cook steak 4–5 minutes per side for medium-rare, or until desired doneness. Let rest 5 minutes before slicing thinly against the grain.

Warm tortillas in a skillet or microwave.

Assemble tacos by layering steak slices in tortillas and adding desired toppings.

Serve immediately with lime wedges on the side.

Prep Time: 15 minutes | Cooking Time: 10 minutes | Marinating Time: 30–120 minutes |
Total Time: 55–145 minutes
Servings: 4 (2 tacos per person)