

DENE

Street Tacos



Ingredients:

- 2 tablespoons reduced sodium soy sauce
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons canola oil, divided
- 3 cloves garlic, minced
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 ½ pounds skirt steak, cut into ½-inch pieces
- 12 mini flour tortillas, warmed
- ¾ cup diced red onion
- ½ cup chopped fresh cilantro leaves
- 1 lime, cut into wedges

Method:

1. In a medium bowl, combine soy sauce, lime juice, 1-tablespoon canola oil, garlic, chili powder, cumin, and oregano.
2. In a gallon size Ziploc bag or large bowl, combine soy sauce mixture and steak; marinate for at least 1 hour up to 4 hours, turning the bag occasionally.
3. Heat remaining 1-tablespoon canola oil in a large skillet over medium high heat. Add steak and marinade, and cook, stirring often, until steak has browned and marinade has reduced, about 5-6 minutes, or until desired doneness.
4. Serve steak in tortillas, topped with onion, cilantro, and lime.