

# MEXICAN STREET TACOS

*YIELD: 6 SERVINGS*  
*PREP TIME: 1 HOUR 15 MINUTES*  
*COOK TIME: 15 MINUTES*  
*TOTAL TIME: 1 HOUR 30 MINUTES*

*Easy, quick, authentic carne asada street tacos you can now make right at home! Top with onion, cilantro + fresh lime juice! SO GOOD!*

## 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 1/2 pounds skirt steak, cut into 1/2-inch pieces
- 12 mini flour tortillas, warmed
- 3/4 cup diced red onion
- 1/2 cup chopped fresh cilantro leaves
- 1 lime, cut into wedges



## DIRECTIONS:

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.