

Flank Steak Tacos



Flank steak tacos are a delicious and flavorful way to enjoy tender, juicy beef wrapped in warm tortillas. The flank steak is marinated in a zesty blend of lime, garlic, cumin, and chili powder, giving it a rich and tangy flavor with a hint of heat. Once grilled to perfection, the steak is sliced thin and served in soft corn or flour tortillas, topped with fresh garnishes like cilantro, onions, avocado, and a squeeze of lime. These tacos are perfect for a casual dinner or a festive gathering, offering a burst of flavor with each bite.

Ingredients:

- 1 ½ lbs flank steak
- 2 tbsp olive oil
- 3 tbsp lime juice (freshly squeezed)
- 3 cloves garlic, minced
- 1 tsp cumin
- 1 tsp chili powder
- 1 tsp smoked paprika
- ½ tsp ground black pepper
- Salt to taste
- Corn or flour tortillas, warmed
- 1 small red onion, diced
- ½ cup fresh cilantro, chopped
- 1 avocado, sliced

- Lime wedges for serving

Instructions:

1. **Prepare the marinade:** In a small bowl, mix together the olive oil, lime juice, garlic, cumin, chili powder, smoked paprika, black pepper, and salt. Place the flank steak in a shallow dish or resealable plastic bag, then pour the marinade over the steak. Ensure the steak is evenly coated, then cover or seal and refrigerate for at least 1 hour (or up to 8 hours for maximum flavor).
2. **Grill the steak:** Preheat your grill or grill pan to medium-high heat. Remove the steak from the marinade, allowing any excess to drip off, and grill for 4-5 minutes on each side for medium-rare, or until cooked to your desired doneness.
3. **Rest and slice:** Transfer the steak to a cutting board and let it rest for 5-10 minutes. Then, slice the steak thinly against the grain to ensure tenderness.
4. **Assemble the tacos:** Fill each tortilla with slices of flank steak and top with diced red onion, fresh cilantro, avocado slices, and a squeeze of lime juice. Serve immediately with extra lime wedges on the side.

Enjoy your flavorful flank steak tacos with your favorite side dishes, like rice, beans, or a fresh salsa!