


MEXICAN STREET TACOS

 **yield: 4 SERVINGS**

 **prep: 1 HOUR 15 MINUTES**

 **cook: 15 MINUTES**

 **total: 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!

★★★★★ 4.9 stars (340 ratings)

INGREDIENTS

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

INSTRUCTIONS

- 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.

This ***Mexican Street Tacos*** recipe is brought to you by **DAMN DELICIOUS**

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