

YIELD: 4 TACOS, SERVES 2

# Peanut Butter Steak Tacos (with sriracha!)

Mix up your Tuesday with these delicious peanut steak tacos!

**PREP TIME**

10 minutes

**COOK TIME**

10 minutes

**TOTAL TIME**

20 minutes

## Ingredients

- 4 burrito-sized tortillas
- 3/4 pound of London broil, diced into 1" chunks
- salt and pepper to taste
- 1 cup shredded mozzarella cheese
- 1/4 cup peanut butter
- 2 teaspoons sriracha chile sauce
- handful of cilantro springs
- 1/2 a lime

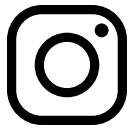
## Instructions

1. Preheat a cast iron skillet to high. When hot (you can hold a hand 6" from the surface for less than 5 seconds), add the beef cubes. Sprinkle with salt and pepper, and don't touch for a full 5 minutes.
2. Meanwhile, heat the tortillas on an open flame (or wrapped in foil in a low oven). Warm the peanut butter in a small bowl. Have the cheese, sriracha, cilantro and lime ready.
3. Stir the beef and flip each piece. Continue searing for another 1 minute. The beef should be slightly pink on the inside.
4. Divide the beef between the tortillas. Top with mozzarella, peanut butter, sriracha, and cilantro sprigs. Squeeze lime juice on top and serve.



**Nutrition Information: YIELD: 4 SERVING SIZE: 1**

*Amount Per Serving:* CALORIES: 917 TOTAL FAT: 46g SATURATED FAT: 17g  
TRANS FAT: 1g UNSATURATED FAT: 23g CHOLESTEROL: 143mg SODIUM: 1801mg  
CARBOHYDRATES: 75g FIBER: 12g SUGAR: 10g PROTEIN: 53g

**Did you make this recipe?**

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