

*NOTE: Leave all the content in this order; do not rearrange the text. This is the order it needs to be for accessibility. Use CSS to visually order it for viewing. Also, note the title and heading that have been applied.*

*(Images/SVGs - locates files in the Google drive folder)*

FONTS=

<https://fonts.google.com/share?selection.family=Bebas%20Neue%7CMontserrat:ital,wght@0,400;0,700;1,400>

# Good Eats- Street Tacos

## Street Tacos

- Save [\(save svg\)](#)
- Share [\(share svg\)](#)
- Print [\(print svg\)](#)
- Jump to Recipe [\(jump svg\)](#)

[\(street-tacos.png\)](#)

Street tacos are delicious, amazing, and oh so mouthwatering! Bite into tender steak, zesty lime flavor with a hint of spice and add on tomatoes, avocado, and onions for a savory bite you are going to love!

These street tacos are completely jam-packed with flavor and they are so easy to make. I love how the meat is so tender and juicy and only takes an hour to marinate! If you absolutely love tacos like me, try out these other amazing taco recipes! These taco-stuffed avocados, Baja fish tacos, and ground beef tacos will not disappoint!!

## Details

Prep Time: 10 minutes  
Cook Time: 10 minutes  
Total Time: 20 minutes  
Author: Taco Cheesington  
Servings: 6 Tacos

## Ingredients

- Flank steak
- Soy Sauce
- Worcestershire sauce

- Lime
- Minced garlic
- Cilantro
- Chili powder
- Cumin
- Salt
- Pepper
- Corn tortillas

## Directions

1. Cut and mix: Cut the flank steak into one inch pieces. In a medium sized bowl add the soy sauce, Worcestershire, juice from one lime, cilantro, chili powder, cumin, and salt and pepper.
2. Marinate: Add the steak and let marinate in the fridge for 1-2 hours.
3. Cook the meat: Heat a medium sized skillet to medium high heat. Add the steak and marinade and cook for about 5-7 minutes or until no longer pink.
4. Add toppings: Put the steak in the center of your tortilla with desired toppings.

## Need some side dishes?

### Mexican Rice

[\(mexican-rice.png\)](#)

Traditional recipe with a twist.

Rating: 4 of 5 Stars

### Salsa

[\(salsa.png\)](#)

Just the right amount of spice.

Rating: 5 of 5 Stars

### Guacamole

[\(guacamole.png\)](#)

Fresh and healthy.

Rating: 4 of 5 Stars

### Tortillas

[\(tortillas.png\)](#)

Easy to make and so good.

Rating: 4 of 5 Stars

## Main Navigation (hamburger svg)

- Home (logo svg)
- Breakfast (breakfast.png)
- Brunch (brunch.png)
- Lunch (lunch.png)
- Dinner (dinner.png)
- Appetizers (appetizers.png)
- Desserts (desserts.png)
- Beverages (beverages.png)
- (avatar svg)

Search (search svg)

## Connect

### Social Media Links

- Facebook (facebook svg)
- Instagram (instagram svg)
- YouTube (youtube svg)
- Tik Tok (tiktok svg)

## Good Eats

Copyright 2022

Taco Cheesington

(Taco-cheesington.png)