

Grilled Jalapeno Lime Skirt Steak Tacos

Makes: 8 tacos

Total Time: 30 minutes (+ marinating time)

Ingredients

1 medium jalapeno, thinly sliced
2 garlic cloves, minced
¼ cup cilantro, chopped
¼ cup fresh lime juice
¼ cup olive oil
1 tablespoon brown sugar
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
¾ teaspoon ground cumin
1 pound skirt steak, trimmed of excess fat

for serving-

corn tortillas
tomatillo salsa (homemade or store-bought)
avocado
fresh limes
cilantro
queso fresco

Directions

Combine jalapeno, garlic, cilantro, lime juice, oil, brown sugar, salt, pepper and cumin in a large resealable bag. Add steak and toss to coat. Marinate at least 30 minutes at room temperature or place in the refrigerator overnight, tossing in the bag occasionally.

If chilled, let steak sit at room temperature 30 minutes before cooking.

Heat grill to medium-high heat. Remove steak from marinade, and discard marinade. Grill steak 2-3 minutes per side for medium rare, or to your desired doneness. Remove from grill and let rest 10 minutes before thinly slicing against the grain.

Warm tortillas on the grill over low heat. Divide steak among tortillas, then top with salsa, avocado, cilantro, queso fresco and any other toppings you may want! Serve with a lime wedge on the side.