

Mexican Street Tacos

(Tati)



Ingredients:

- 2 tbsp reduced-sodium soy sauce
- 2 tbsp freshly squeezed lime juice
- 2 tbsp canola oil, divided
- 3 cloves garlic, minced
- 2 tsp chili powder
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 1/2 pounds skirt steak, cut into 1/2-inch pieces
- mini flour tortillas, warmed
- 3/4 cup diced red onion
- 1/2 cup chopped fresh cilantro leaves
- 1 lime, cut into wedges

Directions:

- In a medium bowl, combine soy sauce, lime juice, 1 tablespoon canola oil, garlic, chili powder, cumin, and oregano.
- 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.
- Heat remaining 1 tablespoon canola oil in a large skillet over medium-high heat. Add steak and marinade, and cook, stirring often, until the steak has browned and marinade has reduced, about 5-6 minutes, or until desired doneness.
- Serve steak in tortillas, topped with onion, cilantro and lime.