Asian Steak Street Tacos

Looking to shake up taco night? Start by marinating Flank Steak overnight in a savory Asian blend, then grill, slice and serve in warm tortillas with quick-pickled veggies.



30 Min | 12 Servings | 42 Cal | 12g Protein

INGREDIENTS

1 beef Flank Steak (1-1/2 to 2 pounds) - One beef Skirt Steak, cut into 4 to 6-inch portions (1-1/2 to 2 pounds) may be substituted. Grill, covered, 7 to 12 minutes (for gas, grill, 8 to 12 minutes) for medium rare to medium doneness, turning occasionally. Carve steak diagonally across the grain into thin slices.

1-1/2 cups cucumber, cut lengthwise in half, then crosswise into thin slices

3/4 cup shredded carrots

1/2 cup seasoned rice vinegar

12 small corn tortillas (6 to 7-inch diameter), warmed

Thinly sliced green onions (optional)

3 tablespoons seasoned rice vinegar

1/2 cup hoisin sauce

2 tablespoons chili garlic sauce - Chili garlic sauce, an Asian condiment made from red chilies, garlic and vinegar, imparts a tangy, spicy heat to dishes. Chili garlic sauce is available in Asian markets and the Asian section of most supermarkets.

2 teaspoons minced fresh ginger

COOKING

1. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

2. Meanwhile, combine cucumbers, carrots and 1/2 cup rice vinegar in medium bowl. Cover and refrigerate until ready to use.

3. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals; Grill, covered, 11 to 16 minutes (over medium heat on preheated gas grill, 16 to 21 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

4. Drain vegetable mixture; discard liquid. Carve steak lengthwise in half, then crosswise into thin slices. Top tortillas evenly with steak slices and vegetables. Drizzle with reserved marinade and sprinkle with green onions, if desired.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
12		7g	37mg		17g	12g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com

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