




SIZZLING STEAK TACOS TACOS DE BISTETE CHISPANTES

SERVINGS	6
 PREP TIME	30 min
COOK TIME	30 min

INGREDIENTS

- 8 Corn Tortillas
- 4 Tbsp. Olive Oil
- 2 Green Bell Peppers thinly sliced
- 1 red Onion thinly sliced
- 1 lb. 1/4" thick long strips Skirt or Flank Steak
- 1-2 small Jalapenos minced
- 1 Tbsp. Cumin
- Tbsp. Chile Powder
- 1 1/2 cups Corn cooked
- 2 Tbsp. Cilantro minced
- 1 tsp. Cider Vinegar
- 2 Plum Tomatoes seeded and chopped
- Avocado peeled and diced
- 1 tsp. Vegetable Oil

DIRECTIONS

1. Warm a large, heavy skillet over medium heat and drizzle with oil.
2. Add the diced bell pepper and onion to the skillet. Sauté for approximately 5 minutes, stirring occasionally, until softened.
3. Transfer the cooked vegetables to a bowl and set aside.
4. Place the steak slices into the same skillet and cook until browned and just cooked through, about 2 minutes. Sprinkle with jalapeño, cumin, chili powder, and season with salt and pepper to taste. Stir to combine.
5. Transfer the seasoned steak to a warmed serving bowl.
6. In a medium bowl, mix together the corn, diced tomatoes, avocado chunks, chopped cilantro, vinegar, and a drizzle of oil to create a fresh and vibrant salsa.
7. Heat tortillas over a gas flame or electric burner until they're slightly charred and warm. Keep them wrapped in a napkin-lined basket to maintain their warmth.
8. Serve family-style, allowing diners to build their own tacos with the steak, sautéed vegetables, and fresh salsa for a customizable and flavorful meal.

