



SIZZLING STEAK TACOS TACOS DE BISTETE CHISPANTES

SERVES 6
PREP TIME 30 mins.
COOK TIME 30 mins.

INGREDIENTS

- 8 Corn tortillas
- 4 Tbsp. Olive oil, divided
- 2 Green bell peppers, thinly sliced
- 1 Red onion, thinly sliced
- 1 lb. Skirt or flank steak, cut into 1/4-inch thick long strips
- 1 to 2 small Jalapenos, minced
- 1 Tbsp. Cumin
- 1 Tbsp. Chile powder
- 1 ½ cups Corn, cooked
- 2 Tbsp. Fresh cilantro, minced
- 1 tsp. Cider vinegar
- 2 Plum tomatoes, seeded and chopped
- 1 Avocado, peeled and diced
- 1 tsp. Vegetable oil

DIRECTIONS

Step 1: Prep and Marinate the Beef: Place the 1 lb of skirt or flank steak strips into a mixing bowl.

Season the beef strips evenly with the 1 tablespoon of cumin, the 1 tablespoon of chile powder, and a pinch of salt. Toss well to ensure every strip is coated, then set aside to marinate while you prep the vegetables.

Step 2: Chop Fresh Produce and Toss Salsa (Prep Time: 15 minutes): Thinly slice the 2 green bell peppers and 1 red onion. Mince the 1 to 2 small jalapenos. Seed and chop the 2 plum tomatoes, peel and dice the avocado, and mince the 2 tablespoons of fresh cilantro.

In a small bowl, combine the chopped plum tomatoes, half of the minced cilantro, and the 1 teaspoon of cider vinegar to create a quick, fresh tomato relish. Set aside.

Step 3: Sauté the Fajita Veggies & Corn: Heat 2 tablespoons of olive oil in a large skillet or cast-iron pan over medium-high heat.

Add the sliced green bell peppers and red onion. Cook, stirring frequently, for about 7 to 8 minutes until softened and lightly charred at the edges. Stir in the 1 ½ cups of cooked corn and half of the minced jalapenos. Sauté for another 3 to 4 minutes until heated through. Transfer the vegetable and corn mixture to a clean bowl and cover to keep warm. Wipe out the skillet.

Step 4: Sear the Steak: Return the skillet to high heat and add the remaining 2 tablespoons of olive oil. Once the oil is shimmering and hot, add the seasoned steak strips in a single layer (cook in batches if necessary to avoid overcrowding). Sear the beef undisturbed for 2 to 3 minutes to develop a nice crust, then toss and cook for another 2 to 3 minutes until cooked through and tender. Remove from heat.

Step 5: Warm the Tortillas & Assemble: Lightly brush a separate small skillet with the 1 tsp of vegetable oil over medium heat. Warm the 8 corn tortillas individually or in quick batches for about 30 seconds per side until pliable and warm. Lay out the warm corn tortillas and layer each with a portion of the sautéed bell pepper, onion, and corn mixture. Top with the sizzling seared steak strips.

Garnish each taco with the fresh tomato-cilantro relish, diced avocado, remaining minced jalapenos, and the rest of the fresh cilantro. Serve immediately!

