

Summer Street Tacos



Ingredients

- 1 ½-2 lbs top sirloin or flank steak
- 2 TBSP canola or olive oil
- 2 TBSP lime juice
- 2 TBSP soy sauce
- 1 TBSP minced garlic
- 1 TBSP minced ginger
- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp oregano
- 1 tsp salt
- Pepper to taste
- Grilled corn or flour tortillas

Optional Toppings

- Pico de gallo
- Grilled corn
- Salsa
- Fresh cilantro
- Shredded cheese
- Fresh lime

Preparation

1. Mix the ingredients together and marinate the meat either in a shallow dish or in a plastic bag for 1-4 hours, flipping once to coat all sides.
2. Grill the steak 4-5 minutes per side or until the internal temperature reaches 145 degrees. Remove from the grill, cover and allow the steak to rest for 5-10 minutes.
3. Slice in strips against the grain of the meat.
4. Place the meat in the grilled tortillas and top with your favorite toppings, such as fresh pico de gallo, cheese, cilantro, and a squeeze of fresh lime juice.