

Amazing Street Tacos

Servings: [6](#) tacos

Ingredients

- ☐ ☐ 1 pound flank steak or skirt steak
- ☐ ☐ 1/2 cup [soy sauce](#)
- ☐ ☐ 1 Tablespoon Worcestershire sauce
- ☐ ☐ juice from one lime
- ☐ ☐ 3 cloves garlic minced
- ☐ ☐ 2 Tablespoons cilantro chopped
- ☐ ☐ 1 teaspoon chili powder
- ☐ ☐ 1/2 teaspoon cumin
- ☐ ☐ salt and pepper to taste
- ☐ ☐ 6-8 small flour or corn tortillas

Optional Toppings:

- ☐ ☐ chopped tomatoes
- ☐ ☐ chopped red onion
- ☐ ☐ avocado diced
- ☐ ☐ cilantro chopped
- ☐ ☐ cotija cheese

Instructions

1. Cut the flank steak into one-inch pieces. In a medium-sized bowl add the soy sauce, Worcestershire, juice from one lime, garlic, cilantro, chili powder, cumin, and salt and pepper.
2. Add the steak and let marinate in the fridge for 1-2 hours.
3. Heat a medium sized skillet to medium high heat. Add the steak and marinade and cook for about 5-7 minutes or until no longer pink.
4. Put the steak in the center of your tortilla with desired toppings.