

Cali-Caribbean Steak Street Tacos

What's the secret for great tacos? Try Tri-Tip Steaks, combined with an arugula-avocado mix and cashews for a Caribbean-Californian taste sensation.

INGREDIENTS

- 1 pound boneless beef Tri-Tip Steaks, cut 1 inch thick
- 2 large navel oranges
- 1-1/2 tablespoons extra light olive oil
- 3 teaspoons jerk seasoning
- 2 cups baby arugula
- 1 Fresh California Avocado, peeled, sliced
- 16 white corn tortillas (6-inch diameter), warmed
- 1/3 cup chopped salted cashews



30 Min



4
Servings



42 Cal



31g
Protein

COOKING

- Cut one orange in half; squeeze juice from one half to measure about 3 tablespoons. For dressing, combine juice, olive oil and 1 teaspoon jerk seasoning in small bowl. Mix well; set aside.
- Rub beef steak on both sides with remaining jerk seasoning.
- Place steak on grid over medium, ash-covered coals; grill steak, covered, 10 to 14 minutes (over medium heat on preheated gas grill, covered, 10 to 14 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Carve steak diagonally into thin slices.
- Meanwhile, peel remaining orange and orange half; cut into sections. Place in medium bowl with arugula and avocado. Add dressing; toss gently.
- Stack two tortillas for each taco. Top one side of tortillas with beef slices, arugula-avocado mixture and cashews; fold in half. Serve immediately.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		28g	66mg		68g	31g	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