

Asian Steak Street Tacos

Looking to shake up taco night? Start by marinating Flank Steak overnight in a savory Asian blend, then grill, slice and serve in warm tortillas with quick-pickled veggies.

INGREDIENTS

1 beef Flank Steak (1-1/2 to 2 pounds) - One beef Skirt Steak, cut into 4 to 6-inch portions (1-1/2 to 2 pounds) may be substituted. Grill, covered, 7 to 12 minutes (for gas, grill, 8 to 12 minutes) for medium rare to medium doneness, turning occasionally. Carve steak diagonally across the grain into thin slices.

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30 Min



12
Servings



42 Cal



12g
Protein

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1-1/2 cups cucumber, cut lengthwise in half, then crosswise into thin slices

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[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1/2 cup seasoned rice vinegar

12 small corn tortillas (6 to 7-inch diameter), warmed

[illegible]

[illegible]

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[illegible]

[illegible]

[illegible]

3 tablespoons seasoned rice vinegar

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1/2 cup hoisin sauce

2 tablespoons chili garlic sauce - Chili garlic sauce, an Asian condiment made from red chilies, garlic and vinegar, imparts a tangy, spicy heat to dishes. Chili garlic sauce is available in Asian markets and the Asian section of most supermarkets.

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2 teaspoons minced fresh ginger

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[illegible]

[illegible]

[illegible]

COOKING

1. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

2. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

3. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

4. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

5. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

6. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

7. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

8. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

9. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

10. Combine 3 tablespoons rice vinegar and remaining marinade ingredients in small bowl. Reserve 1/4 cup marinade mixture for serving. Place beef steak and remaining marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
12		7g	37mg		17g	12g	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