

Beef Steak Soft Tacos

Try this steak taco recipe on Tuesdays or any night of the week. Marinated and grilled steak in a flour tortilla with your choice of toppings.

INGREDIENTS

- 2 beef Shoulder Steaks Boneless, cut 3/4 inch thick (about
- 1-1/2 pounds)
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25 Min

Servings

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Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional) Thinly sliced lettuce, chopped tomato, dairy sour cream, guacamole (optional)

Thinly sliced lettuce, chopped tomato, dairy sour cream,

Thinly sliced lettuce, chopped tomato, dairy sour cream,

COOKING

guacamole (optional)

guacamole (optional)

- 1. Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
- 2. Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
- 3. Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
- 4. Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
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- 141. Remove steaks; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 8 to 12 minutes for medium rare $(145^{\circ}F)$ to medium $(160^{\circ}F)$ doneness, turning occasionally.
- 142. Remove steaks; discard marinade. Pat steaks dry with paper towel. Place steaks on grid over medium, ash-covered coals. Grill, covered, 8 to 12 minutes for medium rare ($145^{\circ}F$) to medium ($160^{\circ}F$) doneness, turning occasionally.
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- 278. Remove steaks, discard marinade. Pat steaks dry with paper towel. Place steaks on grid over medium, ash-covered coals. Grill, covered, 8 to 12 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
- 279. Remove steaks; discard marinade. Pat steaks dry with paper towel. Place steaks on grid over medium, ash-covered coals. Grill, covered, 8 to 12 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
- 280. Remove steaks, discard marinade. Pat steaks dry with paper towel. Place steaks on grid over medium, ash-covered coals. Grill, covered, 8 to 12 minutes for medium rare ($145^{\circ}F$) to medium ($160^{\circ}F$) doneness, turning occasionally.
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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
6		15g	70mg		35g	29g	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.

 $Courtesy\ of\ BeefIts Whats For Dinner.com$