

Street Steak Tacos

Ingredients

For the steak

- 1.5 - 2 lbs beef steak, trimmed and diced
- 2 Tbsp red wine vinegar
- 2 Tbsp water
- 1 Tbsp avocado or cooking oil
- 1 Tbsp orange juice
- 1 Tbsp lime juice
- 4 garlic cloves, minced
- 1 Tbsp chopped cilantro
- 1 tsp ground cumin
- 1 tsp chili powder
- 1 tsp Mexican oregano
- 1 tsp salt
- ground pepper to taste

For the tacos

- 1 Tbsp cooking oil
- 16 white corn tortillas, street taco size
- shredded cheese (optional)
- pico de gallo (optional)
- shredded cabbage
- avocado
- sour cream
- lime juice
- chopped cilantro

Directions

Place the steak and all the ingredients for the marinade in a large bowl or freezer bag. Mix well, making sure the marinade coats all the beef and refrigerate, cover or seal and refrigerate overnight.

Grill the diced beef or saute it on oil in a frying pan. In a separate pan, heat the tortillas on both sides, in batches as needed. Layer 2 tortillas together and then spoon a generous amount of steak on each tortilla. Top with desired toppings and serve.