

Steak Street Tacos



What you need:

2 pounds flank steak

3 cloves minced garlic

$\frac{1}{3}$ cup finely chopped cilantro

$\frac{1}{2}$ cup olive oil

One lime juiced

Salt, pepper, and cumin to taste

Optional: cotija or other types of cheese

To make:

Place the steak in a large ziplock bag. In a bowl, whisk the rest of the ingredients together and then pour into the bag. Close and massage the marinade into the steak using your hands. Place the steak in the fridge for at least an hour, up to 24 hours. Heat a grill to a high flame and cook the steak for five to seven minutes on each side. Remove and place on a cutting board. Let it rest for about six minutes and then cut into strips. Place the steak on corn or flour tortillas and then top with cheese if desired and some pico de gallo or other favorite taco toppings.