

## Adobo Beef Tacos With Pickled Red Onions

Create these mouth-watering grilled beef steak tacos for your next fiesta, topped with queso fresco, homemade pickled red onions and fresh cilantro.

### INGREDIENTS

2 beef Flat Iron Steaks (about 8 ounces each)

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

1 cup crumbled queso fresco - Queso fresco is a white, slightly salty fresh Mexican cheese with a moist, crumbly texture. An equal amount of shredded Monterey Jack cheese may be substituted for queso fresco.

Chopped fresh cilantro

1 cup thinly sliced red onion

1/3 cup white wine vinegar

1 teaspoon salt

2 tablespoons honey

1 tablespoon smoked paprika - Regular sweet or hot paprika may be substituted for smoked paprika, but there will be no smoky flavor.

2 teaspoons adobo seasoning - Adobo seasoning is a spice blend used in Latin American cooking and usually contains garlic, onion, black pepper, salt, oregano, cumin and ground red pepper. If unavailable, 1 teaspoon seasoned salt, 1/4 teaspoon garlic powder and 1/8 teaspoon dried oregano leaves, crushed, may be substituted.

1 teaspoon ground chipotle chili powder - One tablespoon chopped chipotle pepper in adobo sauce or chili powder may be substituted for ground chipotle pepper, but there will be no smoky flavor.



40 Min



8

Servings



42 Cal



16g

Protein

### COOKING


1. Combine Pickled Red Onions ingredients in medium bowl; stir well. Cover and refrigerate while preparing beef.

2. Combine seasoning ingredients in small bowl; press evenly onto beef steaks. Cover and refrigerate 15 minutes to 2 hours.

3. Place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 14 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

4. Meanwhile, drain pickled onions well. Carve steaks into thin strips. Top tortillas evenly with steak, queso fresco and pickled onions. Sprinkle with cilantro, as desired.

NUTRITION

| Serv Size | Calories | Total Fat | Cholest | Sodium | Total Carb | Protein |  |  |
|-----------|----------|-----------|---------|--------|------------|---------|---|---|
| 8         |          | 9g        | 45mg    |        | 17g        | 16g     | 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