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.

25 Min	6 Servings	42 Cal	29g Protein

INGREDIENTS

2 beef Chuck Shoulder Steaks, Arm Steaks or Cross Rib Steaks, cut 3/4 inch thick (about 1-1/2 pounds)

12 small flour tortillas, warmed

2/3 cup prepared Italian dressing

2 tablespoons chopped fresh cilantro

1 tablespoon chili powder

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

COOKING

1. Combine marinade ingredients in small bowl. Place beef Chuck Shoulder 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. 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.

3. Carve into thin slices; season with salt. Serve in tortillas with toppings.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
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 BeefItsWhatsForDinner.com

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