

Argentinian Skirt Steak Tacos

- Prep Time: 5 minutes (plus 4 hours to marinate)
- Cook Time: 12 minutes
- Total Time: 17 minutes (plus 4 hours to marinate)
- Servings: 6

Ingredients:

Chimichurri:

- 3 cloves garlic
 - 1 teaspoon Stonemill Crushed Red Pepper
 - 2 bunches cilantro with stems
 - 2 ounces fresh basil
 - 1/2 small yellow onion, chopped
 - 1/2 small tomato, chopped
 - 2 limes, juiced
 - 1/4 teaspoon Stonemill Ground Cumin
 - 2 tablespoons Tuscan Garden White Vinegar
 - 2 tablespoons V&V Supremo Queso Chihuahua Shredded Cheese
 - Ground Stonemill Sea Salt Grinder, to taste
 - 3/4 cup Carlini Canola Oil
- 2 pounds Black Angus USDA Choice Beef Skirt Steak
 - Carlini Canola Cooking Spray
 - 1 27.5-ounce package La Banderita White Corn Tortillas
 - Yellow onion, diced
 - Cilantro, chopped
 - Limes, cut into wedges
 - V&V Supremo Queso Chihuahua Shredded Cheese, for topping
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Directions:

1. For the chimichurri: In a blender combine all ingredients except canola oil and process until smooth. With blender on lowest setting, drizzle in canola oil until fully incorporated.
2. Marinate skirt steak in chimichurri sauce for at least 4 hours.
3. Using the lid of the Crofton Cast Iron 2-in-1 Pot, coat with cooking spray and place over medium heat.
4. In a single layer, place steaks in pan, cooking 4-6 minutes per side or until done to preference.
5. Meanwhile, in a medium skillet over medium-low heat, place tortillas in pan for 10-15 seconds per side to warm.
6. Dice steak, and place into warmed tortillas. Garnish with recommended toppings.

Tip: If you are unable to locate Chihuahua cheese, mild or white cheddar are perfect substitutes!



Recipe Courtesy of:
ALDI Test Kitchen