

Touchdown Tacos

- Prep Time: 20 minutes
- Cook Time: 4 minutes
- Total Time: 24 minutes
- Servings: 8 Tacos

Ingredients:

- 16-ounce Black Angus Top Sirloin Steak
 - 1/2 teaspoon Stonemill Garlic Powder
 - 1/2 teaspoon Stonemill Onion Powder
 - 3/4 teaspoon Stonemill Ground Cumin
 - 3/4 teaspoon Stonemill Paprika
 - 3/4 teaspoon Stonemill Chili Powder
 - 1 teaspoon Stonemill Iodized Salt, divided, plus additional to taste
 - 1 1/2 teaspoons Stonemill Ground Black Pepper
 - 1 lime, juiced and zested
 - 1 lemon, juiced
 - 2 tablespoons Carlini Vegetable Oil
 - 1 1/2 cups Tuscan Garden White Vinegar
 - 2 teaspoons Baker's Corner Granulated Sugar
 - 1 small cucumber, diced
 - 1/2 red onion, diced
 - 1 red pepper, diced
 - 8 Pueblo Linda 6" Corn or Flour Tortillas
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Directions:

1. Heat grill to medium-high heat.
2. Season meat with spices, 1/2 teaspoon salt, lime, lemon juice and oil. Marinate 15 minutes at room temperature.
3. Meanwhile, in a small saucepan, bring vinegar, sugar and remaining 1/2 teaspoon salt to a boil. Add vegetables and cook for 2 minutes. Remove from heat and let stand for 15 minutes. Strain.
4. Cook steak on grill for 2 minutes each side. Rest 5 minutes before slicing.
5. Grill tortillas for about 30 seconds each side. Fill with sliced steak and top with salsa, lime zest and a sprinkle of salt to taste.



Recipe Courtesy of:
ALDI Test Kitchen