

GUASTELLO'S VILLAGE MARKET

Grilled Steak Tacos with Cilantro Chimichurri Sauce

Serves 6 - 8

Ingredients

Steak and Marinade:

2 lbs. Flank Steak
1 sliced sweet onion for grilling (optional)
Juice of 1 orange
Juice of 2 limes
1/3 cup soy sauce
1/3 cup olive oil
1/2 teaspoon sugar (optional)
4 smashed, chopped garlic cloves
1/2 cup chopped cilantro (stems ok)
sliced sweet onion (optional) for grilling
sometimes I will add cumin, coriander or chili powder.

Cilantro Chimichurri Sauce:

1 bunch Cilantro or about 1 cup packed (stems OK)
1 bunch Italian Parsley- about 1 cup packed (thin stems OK)
1/4 cup fresh lime juice (1-2 limes)
1/2 cup olive oil
¼ cup chopped onion
2 garlic cloves
2 teaspoons ground cumin
2 teaspoons ground coriander
3/4 teaspoon kosher salt
1/2 of one jalapeño pepper

Simple Pico De Gallo:

4 vine-ripe tomatoes, chopped
1/2 medium red onion, chopped
2 green onions, white and green parts, sliced
1 Serrano chili, minced
1 handful fresh cilantro leaves, chopped
3 garlic cloves, minced
1 1/2 limes, juiced
1/4 cup extra-virgin olive oil
1 teaspoon kosher salt

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Quick Pickles:

2 cups mix of sliced radishes, onion, or carrots, cauliflower, or whatever you like
1 cup vinegar
1 cup water
1/2 teaspoon kosher salt
2 Tablespoon sugar
1 teaspoon whole peppercorns or whole coriander seed
A few sprigs cilantro

Tortillas: 10-12

Garnish Ideas:

Lime wedges, avocado slices, cabbage slaw, crumbed queso fresco or cotija cheese (optional), hot sauce, sour cream, guacamole, cilantro, beans

Instructions:

Steak Instructions: In a bowl, mix together ingredients for marinade. Place steak and onions in a gallon size Ziploc bag and pour marinade over, sealing and turning several times to coat well. Let sit at room temp for at least 30 minutes, turning occasionally. (Or marinate for up to 3 hours in fridge, bringing to room temp before grilling.) Pre-heat grill and grill meat. Grill steak on med high heat to desired doneness. A little char is good. Let rest 10 minutes, then thinly slice the meat across the grain.

Chimichurri Instructions: In a food processor, place jalapeno, garlic, onion, and pulse several times until chopped. Add cilantro (stems are fine) and Italian parsley (again, thin stems are fine), pulse again. Add oil, lime juice, cumin, coriander, and salt. Pulse until combined. Set aside in small serving bowl.

Salsa: Finely dice tomato, onion, jalapeño and cilantro. Season with salt, pepper and lime. Sometimes I'll add diced avocado and a couple splashes of hot sauce. Place all in a bowl, mix and let sit for 15 min to 1 hour (makes 2 Cups)

Quick Pickles: In a small saucepan, combine water, vinegar, sugar, salt and peppercorns or coriander seeds. Add your choice of sliced radishes, slivered onions, thin sliced carrots or whatever else you like. Bring to a boil. Remove and place in freezer for 10-15 minutes (or refrigerate until cold). Remove and place in a serving bowl or jar. Top with a little fresh cilantro.

Tortillas – lightly grill, until soft and pliable (or grill directly on a gas burner. flipping and turning for 30 seconds) wrap up in a towel, to prevent drying.

Serve everything together, along with additional garnishes

Credit: feastingathome.com