



# GRILLED STEAK TACO WITH CHIMICHURRI

## INGREDIENTS

- 1-1.5lbs steak or beef strips
  - 1 medium orange, juiced
  - 2 limes, juiced
  - 1/3 cup low sodium soy sauce
  - 1/3 cup olive oil
  - 4 garlic cloves, roughly chopped
  - 1/2 cup chopped cilantro
  - 2 Tbsp Chimichurri Seasoning (divided)
  - 12 corn tortillas
  - 3 cups spring mix greens
  - 6 Tablespoons Chimichurri Sauce (see recipe), divided
- Chimichurri Sauce:
- 1 cup parsley, chopped fine
  - 1/2 cup red wine vinegar
  - 1.5 tsp garlic, minced
  - 1/2 tsp red pepper flakes
  - 1 Tbsp Chimichurri Seasoning
  - 1/4 Cup Extra virgin olive oil

## DIRECTIONS

1. In a bowl, mix together orange juice, lime juice, soy sauce, olive oil, garlic, cilantro and 1 T Chimichurri Seasoning.
2. Place steak in a baking dish and pour marinade over the meat.
3. Marinate for up to 3 hours in the refrigerator and then 30 minutes at room temperature before grilling.
4. Preheat grill to medium high heat with areas for both direct heat and indirect heat. Remove meat from marinade and pat dry with a paper towel.
5. Place meat over the direct heat for about 2 minutes on each side and then move to the indirect heat and grill for another 2-3 minutes on each side or until steak has reached the desired doneness.
6. Remove meat from grill and let rest. While meat is resting, warm tortillas by loosely wrapping them in foil and placing them over indirect heat on the grill for 2-3 minutes, turning halfway through grilling, until they are warm and pliable.
7. Slice meat against the grain, place 2-3 pieces of meat on a tortilla, add greens and drizzle 1 Tablespoon Chimichurri Sauce over each taco.

### Chimichurri Sauce:

1. In a mixing bowl, combine all ingredients and whisk together well. Cover and refrigerate for 2 hours to let flavors develop.



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## SHOPPING LIST

Steak

1 medium orange

2 limes

Low sodium soy sauce

Olive oil

Garlic cloves

Cilantro

Chimichurri Seasoning

Corn tortillas

Spring mix greens

Parsley

Red Wine Vinegar

Red Pepper Flake

## SIDE OPTIONS

Pico de Gallo

Lemon Herb Couscous

Corn Salsa