

STEAK TACO BOWLS



BOWLS

16 Mission Street Tacos White Corn Tortillas
4 tsp. Canola oil

STEAK TACO

1 Strip loin steaks (8 to 10 oz each)
½ tsp. Salt and pepper
1 cup Green cabbage, shredded
⅓ cup Cotija cheese, crumbled

CHIMICHURRI SAUCE

½ cup Fresh cilantro, chopped
¼ cup Fresh parsley, chopped
¼ cup Olive oil
1 Small jalapeño pepper, halved and seeded
4 tsp. Lime juice
1 Garlic clove
¼ tsp. Salt, pepper and dried oregano

DIRECTIONS

Step 1 - Taco Bowls

Preheat oven to 400°F. Warm tortillas in oven for 2 to 3 minutes or just until soft and malleable. Brush tortillas lightly with oil; nestle each tortilla into muffin cup. Bake for 12 to 15 minutes or until tortilla takes on bowl shape; let cool completely.

Step 2 - Chimichurri Sauce

In food processor, pulse cilantro, parsley, olive oil, jalapeño, lime juice, garlic, salt, pepper and oregano until sauce-like consistency. Let stand for 10 minutes.

Step 3 - Steak Taco Bowls

Preheat grill to medium-high heat; grease grate well. Season steaks with salt and pepper. Grill for 4 to 5 minutes per side for medium-rare or until cooked as desired. Let stand for 10 minutes before slicing thinly.

Step 4

Assemble taco bowls with shredded cabbage and steak slices. Drizzle with chimichurri sauce and sprinkle with Cotija cheese.