

Mexican Grilled Meat Tacos

Non-veg | Beginner level

Delicious beef tacos with grilled peppers, onions, and cilantro on charred tortillas, garnished with lime wedges for a fresh touch.

1 hr	15 min	30 min	15 min	4
TOTAL	PREP	MARINATE	COOK	SERVES (8 TACOS)

You'll need: a sharp knife, a cast iron skillet or grill, and an instant-read thermometer.

Ingredients

FOR THE STEAK

- [ ] 600 g (1.3 lb) skirt or flank steak
- [ ] 2 tbsp olive oil
- [ ] Juice of 2 limes
- [ ] 3 garlic cloves, minced
- [ ] 1½ tsp ground cumin
- [ ] 1 tsp smoked paprika
- [ ] 1 tsp chili powder
- [ ] 1 tsp salt and ½ tsp black pepper

FOR THE VEG

- [ ] 2 bell peppers (1 red, 1 yellow), sliced into strips
- [ ] 1 red onion, cut into thin wedges
- [ ] 1 tbsp olive oil and a pinch of salt

TO SERVE

- [ ] 8 small flour or corn tortillas
- [ ] A generous handful of fresh cilantro
- [ ] 1 lime, cut into wedges

Method

1. **Marinate.** Mix the 2 tbsp oil, lime juice, garlic, cumin, paprika, chili powder, salt and pepper. Coat the steak and rest for 30 minutes.
2. **Char the veg.** Heat a grill or cast-iron pan over high heat. Toss the peppers and onion with 1 tbsp oil and a pinch of salt, then cook 6-8 minutes until soft with charred edges. Set aside.
3. **Grill the steak.** Cook 3-4 minutes per side until it reaches 54-57°C (130-135°F) for medium-rare.
4. **Rest.** Let it rest for 5-10 minutes, then slice thinly against the grain.
5. **Char the tortillas.** Warm each tortilla for 20-30 seconds per side until blistered and flexible.
6. **Build.** Fill with steak and veg, then finish with cilantro and a squeeze of lime.

CHEF'S TIP

"Always slice against the grain and let the steak rest first. Skirt steak is full of flavor, but slicing it the wrong way makes it chewy, and resting keeps the juices in the meat instead of on the board."

Notes

- **No skillet:** a grill works too.
- **Chicken swap:** use boneless thighs and cook to 74°C (165°F).
- **Extra heat:** add sliced jalapeño to the veg, or serve with hot sauce.
- **Gluten-free:** use corn tortillas (check the label).
- **Contains:** gluten (flour tortillas).