



Jalapeño-Lime Steak Tacos

Makes: 8 tacos

Prep Time: 1 hour 10 minutes Cook Time: 10 minutes

Total Time: 1 hour 20 minutes

For the Steak and Marinade:

- 1 medium jalapeño, thinly sliced
- 2 garlic cloves, finely chopped
- 1/4 cup coarsely chopped cilantro
- 1/4 cup fresh lime juice
- 1/4 cup olive oil
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 3/4 tsp ground cumin
- 1 pound skirt steak, cut crosswise into 5–6-inch segments

For the Tacos:

- 8 (8-inch) corn tortillas
- The Mission's Salsa ([click on this link for recipe](#))
- 1/2 medium avocado, sliced
- 1/3 cup sour cream, thinned with a tablespoon of water or lime juice
- Crumbled queso fresco (optional), cilantro leaves, thinly sliced red onion, and lime wedges (for serving)

For the Steak:

Combine jalapeño, garlic, cilantro, lime juice, oil, salt, pepper, and cumin in a large resealable bag or bowl. Add steak and toss to coat; if using bowl, wrap with plastic. Marinate at least 30 minutes at room temperature or chill up to overnight in refrigerator, tossing occasionally.

Let steak sit at room temperature 30 minutes before cooking if chilled. Prepare a grill or grill pan for medium-high heat. Remove steak from marinade, scraping off any bits that cling to meat; discard marinade. Grill steak 2–3 minutes per side for medium rare. Let rest 10 minutes before thinly slicing against the grain. You can also cut the meat into smaller pieces if you prefer.

Assemble the Tacos:

Warm tortillas in a microwave, oven, or over a gas flame. Divide steak among tortillas, then top with salsa, avocado, sour cream, queso fresco, if using, cilantro, and onion. Serve with lime wedges alongside.

Chef's Note:

Steak can be marinated 1 day ahead; keep chilled.