

Flat iron steak tacos with chimichurri

This recipe offers a delicious and flavorful way to enjoy flat iron steak in a taco form, complemented by a vibrant chimichurri sauce. It combines savory marinated steak, fresh herbs and spices, and customizable toppings for a satisfying meal.

Ingredients

For the Steak

- 1 ½ pounds flat iron steak
- Marinade:
 - ¼ cup soy sauce
 - 2 tablespoons olive oil
 - ¼ cup red wine vinegar
 - 2 tablespoons minced garlic
 - ½ tablespoon ginger paste (or minced ginger)
 - 1 teaspoon black pepper

For the Chimichurri

- ½ cup packed fresh Italian parsley
- ¼ cup packed fresh cilantro leaves
- 2 garlic cloves, roughly chopped
- ½ teaspoon kosher salt
- ½ teaspoon ground cumin
- ½ teaspoon crushed red pepper flakes
- ½ cup olive oil
- ⅓ cup red wine vinegar
- Optional additions: shallots, jalapeno, oregano.

For Assembly and Toppings

- 8-12 corn or flour tortillas, warmed
- Sliced avocado
- Crumbled feta or cotija cheese
- Optional: pickled red onions, , lime wedges, hot sauce.

Instructions

1. Marinate the steak

Trim any visible fat from the steak and pat dry with paper towels. In a shallow dish or a resealable plastic bag, combine the soy sauce, olive oil, red wine vinegar, minced garlic, ginger paste, and black pepper. Add the steak, ensuring it's well coated, and marinate in the refrigerator for at least 4 hours or up to 24 hours.

2. Make the chimichurri

While the steak is marinating, prepare the chimichurri sauce. In a small bowl, combine the chopped parsley and cilantro, chopped garlic, kosher salt, ground cumin, and crushed red pepper flakes. Gradually whisk in the olive oil and red wine vinegar until well combined. Set aside at room temperature.

3. Cook the steak

Preheat your grill or a cast-iron skillet to medium-high heat (around 450°F). Remove the steak from the marinade and discard the marinade. Place the steak on the grill and cook for about 3-4 minutes per side for medium-rare, or adjust to your desired doneness (130°F for medium-rare with an instant-read thermometer).

4. Rest and slice the steak

Remove the steak from the grill and let it rest on a cutting board, covered loosely with foil, for 5-10 minutes. This allows the juices to redistribute, resulting in a more tender steak. Slice the steak thinly against the grain.

5. Warm the tortillas

Warm the tortillas using your preferred method:

- Dry skillet: Heat a skillet to medium-high and cook each tortilla for 15-20 seconds per side until warmed through and slightly charred.
- Oven: Wrap a stack of tortillas in aluminum foil and heat in a 350°F oven for about 10 minutes.
- Microwave: Place a damp paper towel between each tortilla in a stack and microwave on high for 30-60 seconds.

6. Assemble the tacos

Arrange the warmed tortillas, sliced steak, and chimichurri sauce on a platter. Set out your desired toppings, such as sliced avocado and crumbled cheese.

To assemble, place a few slices of steak on a tortilla, spoon some chimichurri over the top, and add your favorite toppings.

Serve immediately and enjoy!

Grilled Corn Salad with Cherry Tomatoes & Avocado

A fresh, smoky, and vibrant side dish perfect with steak tacos

Ingredients:

- 4 ears of fresh corn, husked
- 1 cup cherry tomatoes, halved
- 1 ripe avocado, diced
- ¼ small red onion, thinly sliced
- 2 tbsp fresh cilantro, chopped
- 1 tbsp fresh mint, chopped (optional but refreshing)
- Juice of 1–2 limes (to taste)
- 2 tbsp olive oil
- Salt & pepper to taste
- Optional: pinch of chili flakes or Tajín for a subtle kick

Instructions:

1. Grill the corn: Brush the corn lightly with olive oil and grill over medium-high heat, turning occasionally, until nicely charred (about 8–10 minutes). Let cool slightly, then slice the kernels off the cob.
2. Toss the salad: In a large bowl, combine the grilled corn, cherry tomatoes, avocado, red onion, and herbs.
3. Dress it: Drizzle with lime juice and olive oil. Season with salt, pepper, and optional chili flakes or Tajín.
4. Gently toss to combine and serve at room temperature or lightly chilled.