

Fiery Grilled Flank Steak Tacos with Charred Corn Salsa

Serves 4 - 6



INGREDIENTS

1 pounds flank steak, 1 inch thick
3 limes (divided)
3 teaspoons Ancho chili powder, divided
3 teaspoons ground cumin, divided
Salt and ground black pepper to taste
3 cups fresh corn (about 3 ears)
2 tablespoons unsalted butter
4 scallions, thinly sliced
3 cloves garlic, minced
1 cups grape tomatoes, quartered
2 jalapeno chilies, seeded and minced
1 cup fresh cilantro, chopped
8 (6-inch) corn tortillas
1 cup crumbled blue cheese
3 cups mixed baby greens or arugula, washed and drained
Sour cream, lime wedges, and chopped cilantro for serving (optional)

DIRECTIONS

Place the flank steak on a large piece of foil. Cut one of the limes in half and squeeze the lime juice over both sides of the steak. Sprinkle with 3 teaspoons Ancho chili powder, 2 teaspoons cumin, salt, and pepper, and rub the seasonings into the steak. Wrap in the foil and set aside while you prepare the salsa.

Heat a dry 10-12 inch skillet over medium-high heat. Add the corn and pan-roast, stirring occasionally, until slightly charred, 8-10 minutes. Transfer the corn to a medium bowl. Melt the butter in the skillet and then saute the scallions, garlic, 1 teaspoon chili powder, and 1 teaspoon cumin over medium heat, until scallions are tender, 3-4 minutes. Season with salt and pepper, then stir in the corn, tomatoes, jalapenos, and cilantro.

Cover with foil to keep warm.

Using an outdoor grill or a grill pan set over medium-high heat, grill the flank steak for 3-4 minutes on each side, or until desired degree of doneness. Transfer the steak to a work surface, cover with foil, and let rest for 5 minutes.

Meanwhile, warm the tortillas by wrapping in foil and setting on the grill (lower the heat) or in an oven heated to 300°F degrees.

Assemble the tacos: Slice the steak on a diagonal, against the grain. Lay the warm tortillas on a clean work surface. Lay the steak slices in the center and spoon the salsa over the steak. Top with some blue cheese, the mixed greens, and optional garnishes.



STERLING VINEYARDS