



Steak Taco Skewers

Ingredients

- 2 garlic cloves, minced
- 1 jalapeno, chopped, divided
- 1 cup chopped fresh cilantro, divided
- 2 tablespoons ground cumin, divided
- 1/2 cup lime juice
- 1 tablespoon lime zest
- 1/2 cup [Futinis Jalapeno Lime balsamic](#), divided
- 1/4 cup [Fustini's Chipotle olive oil](#)
- Kosher salt
- 2 lbs sirloin steak, cut into 1" cubes
- 5-6 flour tortillas, cut into triangles
- 2 avocados, cut into chunks
- 1/2 red onion, diced
- [Homestyle Sriracha](#), for serving
- lime wedges, for serving

Sharon's Hint

adapted from delish.com

Directions

Step 1.

In a medium bowl whisk together garlic, 1/2 of the jalapeno, 1/2 of the cilantro, 1 tablespoon of cumin, lime juice, lime zest, 1/4 cup balsamic and olive oil. Season to taste with salt. Add steak and toss until coated. Allow marinating for 1-3 hours. Soak wooden skewers for 10 minutes before using them.

Step 2.

Heat grill to high. Skewer meat and tortilla, alternating onto the skewer.

Step 3.

In another bowl, add the remaining jalapeno, cilantro, cumin and balsamic. Gently stir in avocado and red onion. Place sauce on top of cooked skewers and serve with sriracha and a squeeze of lime.