



## SKIRT STEAK

### Fresh Skirt Steak Tacos with Mango Salsa

Prep Time: 60 minutes

Cook Time: 15 minutes

Total Time: 1 hour and 15 minutes

Servings: 8

## INGREDIENTS

### 1 lb Grass Run Farms® Grass Fed Skirt Steak

1 jalapeño, sliced	3 garlic cloves, minced
¼ C cilantro, chopped	Juice of two limes
Zest of two limes	¼ C olive oil
1 tsp salt	½ tsp black pepper
1 TB ground cumin	8 corn or flour tortillas

## FOR THE MANGO SALSA

2 ripe mangos, peeled, pitted, and diced	
1 red onion, diced	1 jalapeño, seeded and diced
½ C cilantro, chopped	Juice of one lime
Zest of one lime	Salt
Tortilla chips	

## PREPARATION

1. Combined jalapeño, garlic, cilantro, lime juice, lime zest, olive oil, salt, pepper, and cumin into a large resealable bag or bowl. Add steak and toss to coat. Marinate in the fridge for at least 30 minutes, up to 12 hours.
2. Preheat grill to medium-high heat.
3. In a large bowl, combine all salsa ingredients.
4. Remove steak from marinade; discard leftover marinade.
5. Grill steak three to four minutes per side until it reaches an internal temperature of 145°F.
6. Let steak rest three to four minutes before slicing thinly against the grain.
7. Warm tortillas on the grill. Divide steak among tortillas and top with mango salsa. Enjoy!

*Recipe Courtesy of Grass Run Farms*  
[www.grassrunfarms.com](http://www.grassrunfarms.com)