

Cilantro-Lime Marinated Skirt Steak Tacos with Charred Scallions & Chipotle Crema

by HUCKLE AND GOOSE ([HTTP://WWW.HUCKLEGOOSE.COM](http://www.hucklegoose.com))



SERVES 4

You rated this 5.0 stars

This skirt steak has such amazing flavor it can stand alone, but who doesn't love anything in taco form? You can marinate it for a few hours (do it in the morning before work) or just 30 minutes on the counter like we did. Perfect for outdoor grilling but remember that we still pulled it off in a tiny NYC apartment in a skillet. So do what you can, it's delicious either way.

2	Limes, juiced
5 CLOVES	Garlic, chopped
1/2 BUNCH	Fresh Cilantro, stems included
1/4 CUP	Extra Virgin Olive Oil, plus another couple tablespoons for pan/grill
1 1/4 LB	Skirt Steak
1/2 CUP	Sour Cream
1/2 CUP	Plain Yogurt
1	Canned Chipotle Pepper, or 2 if you want it extra spicy
1 BUNCH	Scallion
1 PKG	Soft Corn Tortillas
—	Sea Salt
—	Black Pepper, freshly ground

🔪 *This steak sliced on top of a salad would be just as delicious too.*

- MARINATE SKIRT STEAK:** In a blender add the lime juice, garlic, cilantro, 1/4 cup oil, 1 teaspoon sea salt, 1/2 teaspoon black pepper and purée until smooth.
- Add the steak to a shallow dish or in a large ziploc bag and pour the marinade on top. Marinate at room temperature for 30 minutes or store in the fridge for up to 8 hours.
- MAKE CHIPOTLE CREMA:** In a blender purée the sour cream, yogurt, chipotle pepper with a few pinches of salt and pepper until smooth. Transfer to the fridge until needed.
- COOK THE STEAK:** Heat a large skillet, grill pan, or outdoor grill over medium-high heat. When hot add a little oil and remove the meat from the marinade, letting the excess drip off before adding to the pan. Add the steak (in batches if needed) to the pan but do not overcrowd, it needs room to get a nice sear and develop a crispy bottom. Cook without touching for 3 minutes and gently turn over to cook for another 2 minutes. Remove to a cutting board and allow it to rest for 5-10 minutes.
- COOK SCALLIONS:** While steak is resting heat another large skillet over high heat. Add the white parts of the scallions in the pan with a drizzle of oil and sear for 1-2 minutes, don't stir or they won't get charred. Shake the pan a little and have them cook a little more on the other side. Add the green tops now and cook until soft, just a minute or so. Remove to a plate.
- SERVE TACOS:** Thinly slice the steak against the grain and serve with the charred scallions, chipotle crema, and tortillas. Garnish with extra limes and cilantro. Enjoy!

30 MIN
15 min PREP
15 min COOK

SEASONS
Spring
Summer

DIET
Gluten Free