

## CHIPOTLE STEAK TACO



### INGREDIENTS

- |  |                                       |
|--|---------------------------------------|
| 1 lb sirloin steak, trimmed              | 1 lb queso chihuahau cheese -- grated |
| 8 oz can chipotle chiles canned in adobo | ½ head lettuce -- sliced              |
| ½ cup lime juice                         | ½ onion -- chopped                    |
| ¼ cup olive oil                          | 2 tomato -- chopped                   |
| 2 cloves garlic -- thinly sliced         | 1 bunch fresh cilantro                |
| 10 corn tortillas                        |                                       |

### DIRECTIONS

Trim steaks of excess fat. Mix chipotle chiles and adobo sauce with lime juice, olive oil, and garlic in a shallow pan. Place steaks in sauce and marinade for a min. of 4 hours max. of 24 hours. Preheat grill to high heat. Lightly grill corn tortillas and keep warm til serving. Remove steaks from marinade and grill to desired doneness. Thinly slice the steaks and keep warm. Serve with lettuce, onion, tomato, cilantro, and cheese and/or what ever pleases you.

### SPICY TWIST OF THE COMMON TACO