

Steak Tacos w/ Cilantro-Radish Salsa

-2 tablespoons vegetable oil, divided
-1 pound skirt or flank steak
Kosher salt, freshly ground pepper
-1/2 cup fresh cilantro leaves with tender stems, divided
-4 radishes, trimmed, chopped
-2 spring onions or 4 scallions, white and pale-green parts only, thinly sliced
- 1/2 serrano chile or jalapeño, seeds removed if desired, finely chopped
-2 tablespoons fresh lime juice
-8 corn tortillas, warmed
-2 ounces queso fresco or Cotija cheese, crumbled

1. Heat 1 tablespoon oil in a large skillet over high heat.
2. Season steak with salt and pepper and cook about 5 minutes per side for medium rare. Let steak rest 5 minutes.
3. Meanwhile, chop half of cilantro and toss with radishes, onions, chile, lime juice, and remaining 1 tablespoon oil in a medium bowl.
4. Season radish salsa with salt and pepper.
5. Slice steak and serve on tortillas topped with radish salsa, queso fresco, and remaining cilantro.

Nutritional Facts: 1675 Calories, 104g Carbs, 80g Fat, 121g Protein, 968mg Sodium, 9g Sugar