



Ingredients:

- 12 boneless beef chuck shoulder steaks, cut 3/4 inch thick (about 1-1/2 pounds)
- 12 small flour tortillas, warmed

Marinade:

- 2/3 cup prepared Italian dressing
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon chili powder

Toppings (optional):

- Thinly sliced lettuce
- Chopped tomato
- Dairy sour cream
- Guacamole

Beef Steak Soft Tacos

- Makes: 4 servings
- Prep Time: 6 hours to Overnight
- Grill Time: 15 minutes



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Directions:

1. Preheat grill to medium heat.
2. Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat.
3. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
4. Remove steaks; discard marinade.
5. Place steaks on grid and grill, uncovered to desired doneness, turning occasionally.
6. Carve into thin slices; season with salt.
7. Serve in tortillas with toppings.

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Recipe and photo courtesy of The Beef Checkoff.