

SMOKY LIME STREET TACOS {STEAK OR CHICKEN!}

{Serves 6}

INGREDIENTS:

Meat + Marinade:

- 1/4 cup vegetable, canola, avocado or other neutral-flavored oil
- 1/2 cup fresh lime juice
- 8 cloves garlic, finely minced
- 1/4 cup red wine vinegar
- 1/4 cup Worcestershire sauce
- 3 tablespoons liquid smoke
- 1 tablespoon coarse, kosher salt
- 2 teaspoons ground cumin
- 2 teaspoons smoked paprika
- 1 teaspoon ground coriander
- 2 pounds boneless, skinless chicken breasts or steak (round, flank, etc)

Extras:

- Flour or corn tortillas, street taco size (3-inches) if you can find them
- Sautéed or grilled red onions
- Guacamole or diced avocado
- Other toppings, as desired

DIRECTIONS:

1. In a medium bowl or liquid measuring cup, whisk together the oil, lime juice, garlic, vinegar, Worcestershire sauce, liquid smoke, salt, cumin, paprika and coriander.
2. Add the meat to a gallon-size ziploc bag. Pour in the marinade. Seal the bag and refrigerate for at least 8 hours, or up to 24 hours.
3. Preheat a grill to medium-high. Grill the meat until cooked through (or desired doneness for steak). For chicken, the meat should register 165 degrees F on an instant-read thermometer.
4. Let the meat rest for 5-10 minutes, covered, before slicing.
5. Serve the sliced meat on tortillas with onions and avocado (and any other toppings your heart desires). Alternately, the grilled meat can be served on salad, too!