

Cilantro Lime Buffalo Tacos



Preparation and cooking time: 50 min. (marinating time: 8 hours or overnight)

Preparation:

Place buffalo steak on a medium grill (spray grill with non stick spray first) for 4-6 minutes per side, turning only once. Let steak rest for a few minutes before carving into thin strips (about 1/8"). Use lettuce, tomato, and shredded cheese. Slice limes into wedges and squeeze the juice on your tacos, top them off with pico de gallo and dig in! (Serve with chips, beans and/or spanish rice).

Ingredients:

1 buffalo flank steak-
1" thick (1 to 1 1/2 lbs)
4 limes

Taco fixin's: 3 cups chopped lettuce, 4 cups of shredded Monterey Jack cheese, 1 cup of diced tomatoes.

Marinade:

Juice of three limes
2 tsp salt
1 tsp pepper
1 1/2 cups of chopped cilantro
2 Tbs chopped onion

Pico De Gallo-*put the following in a food processor and pulse-chop for chunky.*

Juice of one lime
2 tsp salt
1 tsp pepper
1/2 cup of cilantro
1/2 onion
3 medium tomatoes
2 jalapeno peppers