



SKIRT STEAK TACOS WITH ROASTED POBLANOS

Serves 4-6

Ingredients

- 2 pounds skirt steak
- Juice of 2 limes
- 1 tablespoon canola oil
- 1 teaspoon ground cumin
- 2 poblano chilies
- 12-14 corn or flour tortillas, warmed
- 1 cup crumbled queso fresco or shredded Jack cheese

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Directions

Preheat gas grill to medium-high.

Cutting with the grain, cut the steak into 6-inch strips. In a bowl, whisk together the lime juice, oil, cumin—season with salt and pepper. Add the steak, toss to coat well, and let stand at room temperature for 30 minutes.

Place the poblanos on the grate directly over the heat and grill, turning with tongs as needed, until blackened all over, about 10 minutes total. Transfer to a bowl and cover with a kitchen towel to cool.

Coat the grill lightly with cooking spray. Remove the steak from the marinade. Disregard the marinade. Arrange the steak on the grate directly over the heat and grill, turning once, until cooked to desired doneness, about 4 minutes per side for medium-rare. Transfer steak to a cutting board, cover loosely with aluminum foil, and let rest for about 10 minutes.

Once the poblanos have cooled, peel away the blackened skin. Core and seed the poblanos and cut into 1-inch pieces. Carve the steak across the grain on the diagonal into thin slices.

To assemble, fill the tortillas with the steak and poblanos and top with the cheese. Serve with your favorite salsa and guacamole. Enjoy with a bottle of 2018 Lula Zinfandel.