

Macho Grande Tacos



Ingredients

4 Azteca® Supersize Tortillas	½ teaspoon cumin seeds
¼ cup orange juice	2 tablespoons vegetable oil
2 tablespoons Montreal style steak seasoning	2¼ teaspoons lime juice
1½ teaspoons dried oregano	1½ pounds rib-eye steak
Cilantro	Grilled onions
Guacamole	Pico de gallo

Directions

Place cumin seeds into a small skillet over medium heat; stir constantly until seeds turn dark brown and smell toasted, about 1 minute. Immediately pour seeds into a bowl to stop the cooking. Mix cumin seeds with orange juice, vegetable oil, steak seasoning, lime juice, and oregano; set aside.

Place steaks into a large re-sealable plastic bag, pour orange juice marinade over the meat, and squeeze out air. Seal bag and turn it over several times to coat meat with marinade. Refrigerate at least 30 minutes, or longer for extra flavor.

Preheat an outdoor grill for medium-high heat and lightly oil the grate.

Remove steaks from marinade, shaking off any excess. Discard used marinade. Grill steaks on the preheated grill until seared on the outsides and still slightly pink in the centers, 6 to 8 minutes per side. An instant-read meat thermometer inserted sideways into the center of the thickest steak should read 145

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degrees F (65 degrees C). Let steaks rest for 3 minutes before slicing.

Heat Azteca tortillas following package directions; add steak portion to the center of the tortilla. Add cilantro, grilled onions, guacamole or pico de gallo relish to taste.