

Loaded Steak Tacos



Ingredients

1 package Azteca® tortillas	2 cups sharp cheddar cheese
1 cup Mexican cheese blend	2 avocados, mashed
1 lime	Kosher salt
2 diced tomatoes	1 diced red onion
½ cilantro bunch	Ground pepper
1½ pounds steak, cubed	1 small can whole black beans
2 jalapeños, thinly sliced	½ cup sliced black olives

Directions

Cut steak into cubes. In a medium size pan on high heat, fry steak cubes until cooked through.

GUACAMOLE: Combine avocado, juice from half the lime, and a pinch of salt.

PICO DE GALLO: Combine tomatoes, onion, cilantro, juice from the other lime half, ¼ teaspoon salt and black pepper, to taste.

Layer each taco with steak and black beans. Sprinkle with shredded cheese.

Broil for 2-3 minutes or until the cheese is melted. Remove from oven and top with a dollop of avocado, salsa and sour cream. Top with jalapeno and black olives.