

## Charred Flank Steak Tacos with Cilantro Salsa

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*Serves 4*

### *Ingredients:*

- 2 tablespoons vegetable oil, divided
- 1 pound skirt or flank steak
- Kosher salt and freshly ground black pepper
- ½ cup fresh cilantro leaves with tender stems, divided
- 4 radishes, trimmed, chopped
- 2 spring onions or 4 scallions, white and pale-green parts only, thinly sliced
- ½ serrano chile or jalapeño, seeds removed if desired, finely chopped
- 2 tablespoons fresh lime juice
- 8 corn tortillas, warmed
- 2 oz. queso fresco or Cotija cheese, crumbled

### *Preparation:*

- Heat 1 Tbsp. oil in a large skillet over high heat. Season steak with salt and pepper and cook about 5 minutes per side for medium-rare. Let steak rest 5 minutes.
- Meanwhile, chop half of cilantro and toss with radishes, onions, chile, lime juice, and remaining 1 Tbsp. oil in a medium bowl. Season radish salsa with salt and pepper.
- Slice steak and serve on tortillas topped with radish salsa, queso fresco, and remaining cilantro.