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Thai Steak Tacos

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YIELDS:

8 serving(s)

PREP TIME:

25 mins

TOTAL TIME:

30 mins

CAL/SERV:

272

INGREDIENTS

1/4 c. low-sodium soy sauce**1/4 c.** rice wine vinegar**2 tbsp.** honey**1 tbsp.** fish sauce**1 tbsp.** chili garlic paste**1 tbsp.** toasted sesame oil

Zest and juice of 1 lime

1 lb. boneless New York strip steak,
cut into 1/4-inch strips**1/2 c.** mayonnaise**1 tbsp.** hot sauce, such as Sriracha,
plus 1 more tablespoon if desired**1 c.** shredded green cabbage**1** medium carrot, shredded (about 1/2
cup)**6** radishes, thinly sliced (about 1/2
cup)**8** corn tortillas**1 tbsp.** olive oil**1/4 c.** fresh cilantro leaves**1 tbsp.** sesame seeds, toasted

DIRECTIONS

Step 1

In a medium bowl, whisk together soy sauce, vinegar, honey, fish sauce, chili garlic paste, sesame oil, and lime juice and zest. Place steak in a 2-gallon resealable plastic bag and pour in marinade. Refrigerate for at least 3 and up to 6 hours.

Step 2

In a small bowl, combine mayonnaise and hot sauce. Set aside. In a medium bowl, toss together cabbage, carrot, and radishes. Set vegetables aside.

Step 3

In a large nonstick skillet over medium-high heat, warm 2 or 3 tortillas at a time, about 1 minute per side. Transfer to a plate and cover with a clean dish towel. Increase heat to high and heat olive oil in same skillet. Add steak, discarding marinade, and cook until seared, stirring, 3 to 5 minutes.

Step 4

To assemble tacos, divide steak among 8 slightly warmed tortillas. Top with reserved vegetables and sauce, and sprinkle with cilantro and sesame seeds.