



Margarita Flank Steak Tacos with Sriracha Roasted Almonds

Ingredients

1lb Flank Steak
4 OZ Top Shelf Gold Tequila
4 OZ Lime Juice
2 Tbsp Olive Oil
½ Sriracha Roasted Almonds
2 Diced Tomatoes
1/2 Cup Freshly Grated Mozzarella Cheese
1/2 Cup Freshly Grated Cheddar Cheese
1 Diced White Onion
2 Tsp Kosher Salt
2 Tsp Fresh Ground Pepper
Vegetable Oil
Flour Tortillas

Instructions

Marinade for the Steak

In a bowl, mix the Tequila, Lime Juice and Salt & Pepper. Lay out the Flank Steak in a baking dish and pour the bowl mixture over the steak. Add Olive Oil to the top of the steak. Then, flip the steak over and cover dish with plastic wrap. The steak needs to marinate for a minimum of two hours, or as long as ten hours in the refrigerator or cooler.

Pre-heat your oven to 375 degrees and prepare your vegetables.

Heat an iron skillet on the stove and make sure the pan is nice and hot. Add a little vegetable oil to the pan and add the steak. Don't touch the steak. Let it cook for 2-3 minutes and then turn over to cook on the other side for 2-3 minutes.

Remove from the stove and place into the oven for 5 minutes.

In the meantime, lightly toast your tortillas in a small frying pan and set aside.

Remove the steak from the oven and let sit on cutting board for about 7-10 minutes. This allows the meat to soak up all the juices while the residual heat continues to cook the steak.

Slice the steak in small, thin, strips. Place into the toasted tortillas and add vegetables to taste. Serve and enjoy!



Sriracha Roasted Almonds

Ingredients

3 cups raw almonds
1 egg white
2 tbsp sriracha
2 tbsp brown sugar

Instructions

Preheat your oven to 325° and line a sheet pan with parchment paper or a silicon baking mat. In a medium bowl, whisk the egg whites for about 1 minute, until they are foamy.

Add the sriracha, brown sugar, and soy sauce to the egg white, and whisk until well combined. Add the almonds and stir to coat. Spread the coated almonds onto the sheet tray in an even layer.

Bake for 20-25 minutes, stirring once, until the almonds are toasted and the most of the liquid in the glaze has evaporated.

Allow the almonds to cool completely then rough chop the almonds before sprinkling them on top of the tacos at the last minute.