



MIXED VEGGIE AND STEAK TACOS

Ingredients

- 8 Mission® Carb Balance® Tortillas, warmed
- 1 lb. Skirt steak
- 1¼ tsp. Salt, divided
- ½ tsp. Black pepper
- 2 tbsp. Vegetable oil, divided
- 1 Red bell pepper, seeded and thinly sliced
- 8 Asparagus spears, trimmed and cut into 1" pieces
- 8 oz. Mushrooms, thinly sliced
- 1 Large avocado, pitted and chopped
- ½ cup Prepared salsa

Instructions

1. Rub steak with 1 tsp. salt and pepper.
2. In a large, heavy skillet over medium-high, heat 1 tbsp. oil. Cook steak, flipping once, until cooked to desired degree of doneness, 2-3 minutes per side. Transfer to a cutting board.
3. In same skillet heat remaining 1 tbsp. oil. Add bell pepper, asparagus, and mushrooms and ¼ tsp. salt and cook, stirring frequently, until tender, about 5 minutes.
4. In a large, dry skillet over medium, heat tortillas 1 at a time, flipping once, until heated through and pliable. Transfer to a plate and warm remaining tortillas, stacking them on top of each other.
5. Thinly slice steak and serve with vegetables in tortillas. Top with avocado and salsa.

Makes 8 Tacos