

# Grilled Steak Soft Tacos with Avocado Salsa

## Ingredients

1 cup diced red and yellow tomatoes  
1/2 cup diced avocado  
1 T chopped red onion  
1 T fresh lime juice  
2 tsp fresh tarragon, chopped  
1 1/2 tsp olive oil  
3/4 tsp salt, divided  
1/2 tsp black pepper, divided  
1 1/2 pound flank steak, trimmed  
Cooking spray  
12 – 6-inch flour tortillas

## Directions

1. Heat grill to medium-high heat
2. Place tomatoes, avocado, onion, lime juice, tarragon and olive oil with 1/8 tsp salt and 1/4 tsp pepper into food processor; pulse until just blended
3. Coat grill rack with cooking spray.
4. Season steak with 1/2 tsp salt and remaining 1/4 tsp pepper. Place on grill rack; grill 6 minutes on each side or until desired degree of doneness. Remove steak from grill; let stand 5 minutes.
5. Cut steak across the grain into thin slices; sprinkle evenly with remaining 1/8 tsp salt. Serve on tortillas with salsa.

**Nutrition Information** makes 6 servings, 2 soft tacos per serving

**Per Serving**

Calories: 408

Fat: 15 g

Cholesterol: 43 mg

Sodium: 545 mg

Carbohydrate: 33 g

Fiber: 2.5 g

Protein: 27 g



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