

## Arrachera Mexican Skirt Steak for Tacos

Jacob · 29/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

1 hr 25 mins

### Description

This is a traditional arrachera recipe which is a thinly sliced skirt steak with seasonings. The longer it marinates, the more robust the flavor will be. Heat tortillas on the grill or in the microwave. Serve the arrachera with warmed tortillas and your favorite taco toppings such as onion, cilantro, hot sauce, lettuce, cheese, and more.

### Ingredients

- - 2 pounds thinly sliced skirt steaks (arrachera) - 2 limes
- juiced - 3 (.18 ounce) packets sazón with coriander and annatto - 1 tablespoon adobo seasoning (such as Goya® All-Purpose Seasoning with Cumin) - 1 small onion
- chopped - 1 (12 fluid ounce) bottle Mexican beer

### Instructions

1. Place a single layer of steak in a shallow casserole dish. Sprinkle a portion of lime juice
2. sazón
3. and adobo seasoning. Top with chopped onion pieces. Repeat layers until all pieces of steak are seasoned. Pour beer over the mixture. Cover and refrigerate for at least 1 hour
4. and up to 24 hours. Preheat a grill to medium-high. Discard marinade. Grill steak until lightly charred on the outside but still slightly tender in the center for medium doneness
5. 6 to 7 minutes per side. Cook's Note When buying the arrachera steak at a Mexican grocery store
6. ask for it to be run through the machine. It tenderizes the meat. You may have to make the recipe a few times to get the amount of seasoning right for your family. Some of my family members also add a 1/2 teaspoon garlic powder (or 1 clove minced garlic) and fresh cilantro to the marinade. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.