

Carne Asada Tacos



1 cup Kikkoman Lime Ponzu sauce
1/4 cup lime juice
4 garlic cloves, crushed
2 pounds flank or skirt steak
10-12 flour or corn tortillas (whatever your preference)
1 recipe Pico de Gallo
Guacamole (optional)
Chopped onion (optional)
Chopped cilantro (optional)

In medium bowl, whisk ponzu, lime juice and garlic. Pour over steak and marinate overnight. Remove steak from marinade and pat dry. Grill to desired temperature. Serve with warm tortillas, pico de gallo and your choice of optional toppings.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
--Recipe from Kikkoman