

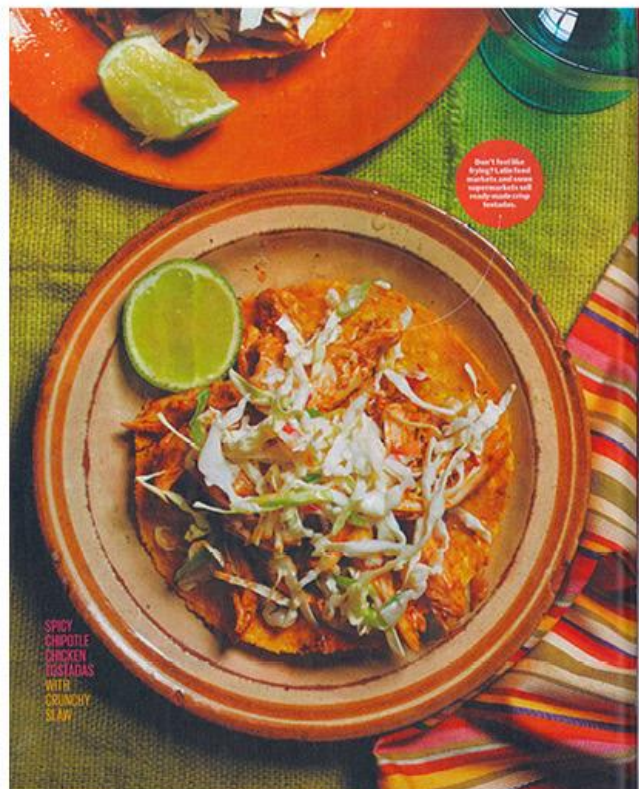


June 2015

REAL SIMPLE

LIFE MADE EASIER

"CLOSEST TO HOMEMADE"



Don't feel like
grilling? Grill these
marinated steaks and
serve them with
ready-made chipotle
sauce.

Citrus-marinated steak tacos

HANDS-ON TIME: 30 MINUTES
TOTAL TIME: 45 MINUTES
(INCLUDES MARINATING)
SERVES: 4

- 4 cloves garlic, chopped
- 2 tablespoons fresh lime juice
- 1 tablespoon white vinegar
- 1 teaspoon crushed red pepper
- 1 skirt steak (about 1½ pounds), cut into 4 pieces
- Corn oil, for the grill
- Kosher salt and black pepper
- Corn tortillas, warmed
- Avocado-Lime Salsa (recipe, below)

COMBINE the garlic, lime juice, vinegar, and red pepper in a large resealable plastic bag. Push the steak all over with a fork and add to the marinade; turn to coat. Refrigerate for at least 1 hour and up to 4 hours.

HEAT grill to medium-high. Once it's hot, clean the grill grate with a wire brush. Just before grilling, oil the grill grate.

SEASON the steaks with ½ teaspoon each salt and black pepper. Grill, turning once, until an instant-read thermometer inserted into the thickest part registers 130° F, 6 to 8 minutes for medium rare. Let rest for 10 minutes before they're sliced against the grain.

DIVID the steak among the tortillas and top with the Avocado-Lime Salsa.

Avocado-lime salsa

HANDS-ON TIME: 10 MINUTES
TOTAL TIME: 10 MINUTES
MAKES: 8 CUPS

- 2 limes
- 2 avocados, chopped
- ½ cup olive oil
- ¼ cup torn fresh basil leaves
- Kosher salt

CUT away the peel and pits of the limes. Chop the flesh of the limes. Toss with the avocados, oil, basil, and 1 teaspoon salt in a medium bowl.



La Tortilla Factory Hand Made Style Yellow Corn Tortillas

The combination of corn and wheat flour provides each round with 14 grams of whole grains and an almost airy, light texture.

Grilled chili shrimp tacos

HANDS-ON TIME: 10 MINUTES
TOTAL TIME: 30 MINUTES
SERVES: 4

- Corn oil, for the grill
- 1 clove garlic
- 2 tablespoons olive oil
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- Kosher salt and black pepper
- 1 pound raw medium shrimp, peeled and deveined
- 8 corn flour or corn tortillas
- Pineapple-Jalapeño Salsa (recipe, below)

HEAT grill to medium-high. Once it's hot, clean the grill grate with a wire brush. Just before grilling, oil the grill grate.

MASH the garlic to a paste using the flat side of a chef's knife. Combine with the olive oil, chili powder, cumin, oregano, ½ teaspoon salt, and ½ teaspoon pepper in a medium bowl. Add the shrimp and toss to coat.

GRILL the shrimp until opaque throughout, 1 to 2 minutes per side. Grill the tortillas until pliable, about 30 seconds per side. Divide the shrimp among the tortillas and top with the Pineapple-Jalapeño Salsa.

Pineapple-jalapeño salsa

HANDS-ON TIME: 10 MINUTES
TOTAL TIME: 10 MINUTES
MAKES: 8 CUPS

- ½ small red onion, chopped
- 2 cups chopped pineapple
- 1 jalapeño, seeded and chopped
- ¼ cup chopped fresh mint leaves
- 2 tablespoons fresh lime juice
- Kosher salt

MIX the chopped onion in a bowl under running water; drain. Combine with the pineapple, jalapeño, mint, lime juice, and 1 teaspoon salt in a bowl.

WINNER CIRCLES

Real Simple's
Favorite
grocery-store
tortillas

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<http://www.realsimple.com/food-recipes/browse-all-recipes/citrus-marinated-steak-tacos>