



The name “tacos de alambre” is given because the ingredients are almost the same as the ones we use to cook our Beef kabobs (Alambres), just that instead of making them using the skewers, we cook them on a skillet. These tacos are popular in Mexico City and central states of the country

## Ingredients

- 1 pound Top Sirloin steak cut into ½ inch cubes
- Salt and pepper
- ½ Lime
- 6 oz. of bacon cut into ½-in pieces (6 slices), it can be exchange with turkey bacon.
- 1-¼ cup white onion chopped (about ½ medium-size onion)
- 1-¼ cup red and green peppers chopped.
- 6 oz. Oaxaca or Muenster cheese, you can any cheese of your preference the only requirement is that melts.
- 12 Casa Bonita Corn Tortillas

## Directions

1. Place chopped meat in a bowl. Squeeze the lime juice over the meat and season with salt and pepper. Set aside.
2. Place skillet over medium-high heat. Once the skillet is really hot, start cooking the bacon. Cook for about 4 minutes, or until the bacon has started to release its fat and turning light brown around the edges. At this point, you can remove some of the fat if you want.
3. Add the steak to the skillet with the bacon and cook, about 6 minutes. Now, stir in the chopped onion and peppers. Keep cooking for about 3-4 minutes. Cook longer if you like the onion and peppers more tenderly cooked.
4. Finally, place the cheese all over the meat and wait until it starts melting. Remove skillet front heat and place a lid. Warm the tortillas and serve in tacos.