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## Steak Taco on a Stick ♦♦

A delicious and portable twist on traditional steak tacos. Perfect for parties or on-the-go meals.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 10 mins

**Total Time:** 30 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

400 g	steak
200 g	tortillas
100 g	lettuce
100 g	Tomatoes
50 g	Onions
25 g	Cilantro

<b>50 ml</b>	lime juice
<b>1 tsp</b>	salt
<b>1 tsp</b>	pepper
<b>2 tbsp</b>	oil
<b>4 pieces</b>	wooden skewers

## Directions

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### Step 1

#### Cutting

Cut the steak into small cubes.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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### Step 2

#### Marinating

Marinate the steak cubes with lime juice, salt, and pepper for 15 minutes.

**Prep Time:** 15 mins

**Cook Time:** 0 mins

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### Step 3

## Grilling

Thread the marinated steak cubes onto the wooden skewers.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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## Step 4

### Grilling

Grill the steak skewers for 5 minutes on each side or until cooked to desired doneness.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 5

### Grilling

Warm the tortillas on a grill or stovetop.

**Prep Time:** 0 mins

**Cook Time:** 2 mins

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## Step 6

### Assembly

Assemble the tacos by placing a grilled steak skewer on each tortilla.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 7

Assembly

Top with lettuce, tomatoes, onions, and cilantro.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 8

Serving

Serve hot and enjoy!

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 300 kcal

**Fat:** 15 g

**Protein:** 25 g

**Carbohydrates:** 20 g

# Nutrition Facts

## Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	3 g	7.89%	12%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	15 g	53.57%	60%
Cholesterol	65 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	10 mg	1%	1%
Iron	15 mg	187.5%	83.33%
Potassium	600 mg	17.65%	23.08%
Zinc	3 mg	27.27%	37.5%
Selenium	20 mcg	36.36%	36.36%

## Recipe Attributes

### Cuisines

Mexican

Italian

## Kitchen Tools

Slow Cooker

Blender

## Events

Picnic

Barbecue

## Course

Salads

Snacks

Appetizers

Main Dishes

Side Dishes

Desserts

Breads

Sauces & Dressings

## Cultural

Chinese New Year

Cinco de Mayo

Diwali

Hanukkah

## Meal Type

Lunch

Dinner

Snack

## Difficulty Level

Medium

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