



-SWEETS & EATS-

# - CROCKPOT FLANK STEAK TACOS + MARINATED CUCUMBERS + SRIRACHA LIME CREMA -

---

## PREP TIME

20-25- mins

## COOK TIME

5-6 hrs

## SERVINGS

4

---

## INGREDIENTS

### Steak:

2 pounds flank steak  
½ onion, diced  
3 cloves garlic, minced  
1 red bell pepper, diced  
1 teaspoon chili powder  
1 teaspoon garlic powder  
1 teaspoon paprika  
¼ teaspoon cayenne  
salt and pepper to taste  
juice of 1 lime  
¾ cup pineapple juice  
6-8 tortillas  
¼ cup queso fresco for garnish  
3 green onions, diced for garnish

### Cilantro for garnish

### Cucumbers:

2 large cucumbers, sliced paper thin  
½ cup water  
½ cup rice vinegar  
1 tablespoon sugar  
¼ teaspoon red chili flakes  
1 tablespoon shallot, diced  
pinch of salt

### Sriracha Lime Crema:

¼ cup mayonnaise  
juice of 1 lime  
Sriracha to taste (I used a good tablespoon)

---

## INSTRUCTIONS

1. Salt and pepper both sides of steak. Place in the slow cooker. Add the chili powder, paprika, garlic powder and cayenne.
2. Add in the onion, bell pepper and garlic. Add the pineapple and lime juices. Cook on high for 5-6 hours or until tender and shreds easily.
3. Remove meat from slow cooker. Chop the meat with a knife and return to slow cooker.
4. To make the cucumbers- Place sliced cucumbers in a small bowl and sprinkle salt on top. Pat dry with paper towels to absorb any excess moisture.
5. In a small saucepan, add the water, rice vinegar, sugar and chili flakes. Bring to a boil and then reduce the heat to low and let simmer for 5 minutes. Add the shallots and let sit for 10 minutes.
6. Pour over the cucumbers and let marinate in the refrigerator until ready to serve.
7. Mix the mayo, lime juice and sriracha until smooth. Place in refrigerator until ready to use.
8. To assemble- place steak on top of tortilla, layer with cucumbers and then drizzle crema on top. Sprinkle with green onions, cilantro and queso fresco cheese.

Enjoy y'all!

