



Grilled Steak Elote Tacos Recipe Guide

The Sizzle That Started It All

Picture this: a warm summer evening, the grill hissing as juicy steak meets flame, and the smoky-sweet scent of charred corn dancing in the air. That's when I first tasted a steak elote taco—crunchy, creamy, and bold all at once. One bite, and I was hooked. **Ever wondered how you could turn taco night into something unforgettable?** It's all in the marriage of flame-kissed meat and that tangy, cheesy elote magic. Trust me, your taste buds will throw a fiesta.

My First Taco Tango

The first time I made these, I was so eager I forgot to let the steak rest.

Sliced it hot, and juices ran everywhere—what a mess! But even that rookie mistake couldn't ruin the flavors. **Home cooking isn't about perfection; it's about the joy of creating something delicious, flaws and all.** Now, I laugh at that memory while savoring every bite. What's your funniest kitchen mishap? Share it in the comments—we've all been there!

Why These Tacos Sing

- The steak's smoky spice rub plays off the elote's creamy lime kick like a well-rehearsed duet.
- Charred corn adds crunch, while cotija cheese brings salty depth—texture heaven. **Which flavor combo surprises you most?** Is it the chili powder's warmth or the cool avocado contrast?

A Dish with Roots

Elote, or Mexican street corn, dates back to Aztec times, where maize was sacred. Pairing it with grilled steak? Pure modern genius. *Did you know cotija cheese is named after a town in Michoacán?* This dish is a love letter to tradition and innovation. Tell me, what's your favorite way to honor food history in your cooking?

See also Cracked Out Corn Dip



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Ingredient	Amount	Notes
Flank steak or skirt steak	1.5 lbs	Can substitute with other cuts
Olive oil	2 tbsp	For marinade
Chili powder	1 tbsp (steak) + 1 tsp (elote)	Adjust for spice preference
Smoked paprika	1 tsp (steak) + $\frac{1}{2}$ tsp (elote)	Adds smoky flavor
Ground cumin	1 tsp	For steak marinade
Garlic powder	1 tsp (steak) + $\frac{1}{2}$ tsp (elote)	
Onion powder	1 tsp	For steak marinade

Ingredient	Amount	Notes
Kosher salt	1 tsp	Adjust to taste
Black pepper	½ tsp	Freshly ground preferred
Lime juice	Juice of 1 lime	For steak marinade
Corn (ears)	4	Husked before grilling
Mayonnaise	¼ cup	For elote mixture
Sour cream or Mexican crema	¼ cup	For elote mixture
Cotija cheese	½ cup crumbled	Can substitute feta
Fresh cilantro	¼ cup chopped	For elote mixture
Lime wedges	1 lime	For serving
Corn or flour tortillas	8-10 small	Warmed before serving
Avocado	1, sliced	For taco assembly
Red onion	½ cup diced	For taco assembly
Hot sauce	Optional	For serving

Tag a friend who'd love this twist on ingredients!

How to Make Grilled Steak Elote Tacos

Step 1

Start by marinating the steak—this is where the magic happens. Mix olive oil, spices, and lime juice, then coat the steak evenly. Let it sit for at least 30 minutes, but longer is better. (Hard-learned tip: Don't skip the resting time after grilling, or the juices will run out!)

Step 2

While the steak marinates, grill the corn until it's lightly charred. Cut the kernels off the cob and toss them with mayo, sour cream, and cotija cheese. *Fun fact: Elote means “corn on the cob” in Spanish, but this version is easier to eat in tacos!*

Step 3

Grill the steak over high heat for 4-5 minutes per side. Let it rest before slicing thinly against the grain. (This keeps it tender—trust me, I learned the hard way!) Warm the tortillas on the grill for that smoky flavor.

Step 4

Assemble the tacos with steak, elote mix, avocado, and red onion. Squeeze lime over the top for a bright finish. **True or false: You should always rinse ingredients? Share below!**

Cook Time: 40 minutes

Total Time: 1 hour 10 minutes (includes marinating)

Yield: 4-6 servings

Category: Dinner, Mexican

Creative Twists on Steak Elote Tacos

Try these fun variations to mix things up. **Vegetarian:** Swap steak for grilled portobello mushrooms—just as hearty! **Spicy:** Add diced jalapeños or a dash of cayenne to the elote mix. **Seasonal:** In winter, use roasted butternut squash instead of corn.

Which twist would you try first? Vote in the comments! I'm partial to the mushroom version myself—my grandson swears by it.

Serving Suggestions & Pairings

Serve these tacos with a side of black beans or a crisp jicama slaw. For drinks, try a cold Mexican lager or a tangy hibiscus iced tea. Garnish with extra cilantro and lime wedges for a pop of color.

Which would you choose tonight—beer or tea? I'd love to hear your picks!

Keeping It Fresh and Easy

These tacos shine brightest when served fresh, but life happens. Store leftover steak and elote mix separately in airtight containers—they'll keep for 3 days in the fridge. The corn mixture might weep a bit; just stir it back together. Freezing isn't ideal for the elote, but the grilled steak freezes beautifully for up to 2 months. *Fun fact: Letting the steak rest before slicing keeps those juices right where they belong—in every bite!* Want to batch-cook? Double the marinade and freeze extra steak for future taco nights.

Troubleshooting Your Tacos

Even the best cooks hit snags. If your steak turns out tough, you might've sliced it with the grain—always cut against those fibers for tenderness. Is your elote too runny? Drain excess liquid from the corn after grilling. Tortillas tearing? Warm them longer or wrap them in a damp towel before heating. These little fixes make all the difference. Why? Because cooking should be joyful, not frustrating. Tell me, dear—what's your biggest taco-making hurdle?

Your Questions, Answered

Can I make these gluten-free? Absolutely! Use corn tortillas and check your chili powder for hidden gluten.

How far ahead can I prep? Marinate the steak overnight and grill the corn a day early—just assemble before serving.

No cotija cheese? Feta or queso fresco work in a pinch.

Feeding a crowd? Double the recipe easily—just grill in batches to avoid overcrowding.

Too spicy for kids? Skip the chili powder in the elote and serve hot sauce on the side.

From My Kitchen to Yours

Nothing warms my heart like seeing you try my recipes. Did these tacos bring a little fiesta to your table? Snap a pic and tag **@ElowensKitchen**—I'd love to cheer you on! Cooking's about sharing love, one bite at a time. Happy cooking!

—Elowen Thorn



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