Steak Tacos with Simple Guacamole

Steak:

3 teaspoons vegetable oil, divided

2 teaspoons dried Mexican oregano

1/2 teaspoon kosher salt

1/2 teaspoon cayenne pepper

1/4 teaspoon black pepper

2 garlic cloves, minced (or pressed through a garlic press)

1 (1 1/2-pound) flank steak, fat trimmed

3 cups vertically sliced onion (about 2 medium onions)

2 cups red and yellow bell pepper strips (about 2 large peppers)

2 jalapeño peppers (or 1 serrano pepper), halved lengthwise and thinly sliced, with seeds

Guacamole:

2 ripe avocados, peeled and seeded

1 garlic clove, minced (or pressed through a garlic press)

2 teaspoons fresh lime juice

Kosher salt to taste

12 (6-inch) flour tortillas, warmed

### Preparation

To prepare steak, combine 1 teaspoon oil and next 5 ingredients (through garlic) in a bowl. Rub steak with garlic-oil mixture; place in a large zip-top plastic bag. Seal; marinate in the refrigerator 1 hour, or overnight.

Lightly spray the rack of an outdoor grill with cooking spray. Heat to medium-high.

Heat remaining 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add onion, bell pepper, and jalapeño; sauté 5 minutes (A). Keep warm.

Place the steak on the grill, and cook 4 minutes on each side (without turning) for medium, or to desired degree of doneness (B). Let stand 10 minutes on a cutting board before slicing crosswise into 1/3-inch-thick slices.

To prepare guacamole, combine all ingredients in a small bowl, and mix well, mashing with a pestle (C) or fork until mixture is chunky.

Heat the tortillas in a covered casserole in a 300° oven until warm and pliable. Place a small amount of meat in each tortilla; top with the onion-pepper mixture and guacamole.