



SMOKED TRI-TIP TACOS

WITH PINEAPPLE SALSA

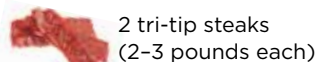


[FLIP FOR RECIPE](#)

SMOKED TRI-TIP TACOS WITH PINEAPPLE SALSA

PREP: 5 MINUTES | PREHEAT: APPROX. 12-16 MINUTES | COOK: APPROX. 30-40 MINUTES | MAKES: 6-8 SERVINGS

INGREDIENTS



2 tri-tip steaks
(2-3 pounds each)



2 tablespoons
vegetable oil



1 packet (1 ounce)
taco seasoning



1 pineapple, cored,
sliced in 1/4-inch
pieces



1 large red onion,
peeled, sliced
in 1/4-inch pieces



2 red bell peppers,
diced, seeds removed



1 bunch cilantro,
roughly chopped



1 teaspoon cumin



2 tablespoons lime
juice



Kosher salt, as desired



Ground black pepper,
as desired



12-15 (6-inch)
flour tortillas

TOPPINGS (optional)



Chopped cilantro



Lime juice



Hot sauce

DIRECTIONS

- 1 To install grill grate, position it flat on top of the heating element so it sits in place, then close hood. Use pellet scoop to pour pellets into smoke box until filled to top. Plug thermometer into the top jack labeled "1" on the left side of the control panel.
- 2 Select **GRILL**. Select **WOODFIRE FLAVOR**. Set grill temperature to LO. Set the thermometer to BEEF, and select desired doneness.

NOTE: For dual thermometer usage, plug thermometer 2 into the bottom jack labeled "2", set to BEEF, and select desired doneness.

- 3 Select START to begin preheating.
- 4 Brush steaks on all sides with oil, then evenly cover with taco seasoning. Insert thermometer horizontally into the center of the thickest part of the largest steak.
- 5 When unit beeps to signify it has preheated and ADD FOOD displays, place steaks on grill grate, gently pressing down to maximize grill marks. Close hood over thermometer cord to begin cooking. Flip the steaks halfway through cooking when the display reads FLIP. When unit beeps to signal steaks are almost done cooking, open hood, transfer steaks to a cutting board, and let rest. Close hood.
- 6 Increase temperature to HI and set time to 14 minutes. Place pineapple and onion on grill grate. Close hood and grill for 14 minutes, flipping halfway through.
- 7 When cooking is complete, remove vegetables from grill and let cool slightly. Then roughly chop and transfer to a large bowl along with the bell peppers, cilantro, cumin, lime juice, salt, and pepper and mix until evenly combined.
- 8 Thinly slice steak against the grain. Place a few pieces of steak on each tortilla and top with pineapple salsa. Garnish as desired.