

CopyCat Longhorn Steakhouse Outlaw Ribeye Tacos

Ingredients

Three 16 – 18-ounce each bone-in Ribeye Steaks
Salt and freshly ground Black Pepper to taste
Garlic Powder to taste
Onion Powder to taste
Twenty Four (2 packs of a dozen) 6-inch Flour Tortillas
(Street Taco-Sized)
3 cups finely shredded Iceberg Lettuce
3 cups Longhorn Steakhouse [Pico de Gallo](#)
2 cups Longhorn Steakhouse [Jalapeño Aioli](#)
1 cup crumbled Cotija or Feta Cheese

Directions

Prepare Longhorn Steakhouse Pico de Gallo and Longhorn Steakhouse Jalapeño Aioli according to recipes below at least 3 hours before serving or the day before serving.

Heat grill to 450 – 500°F. Clean grates with a wire brush.

Season ribeyes with salt, pepper, garlic powder and onion powder. Allow the steaks to sit for a couple of minutes to allow seasonings to penetrate the meat.

Oil grill grates with an oil soaked towel or use spray oil.

Place ribeyes on the hot grill. Cook on each side for about 6 – 8 minutes, giving each a 1/4 turn in-between to create diamond marks, if desired.

Once steaks are cooked to desired temperature, remove from grill and allow them to rest for about 3 minutes before carving.

Place tortillas on the grill for a few moments to warm slightly – Don't go too long. You do not want to toast them as they will turn crispy and that will cause them to break when you build the tacos.

Once warmed, wrap tortillas in aluminum foil to keep warm.

Using a sharp knife, slice Ribeyes into 1/4-inch thick slices. Keep warm

To Serve:

Place a bit of lettuce inside each tortilla. Place about 2 – 3 slices of steak onto each tortilla. Top with [Longhorn Steakhouse Pico de Gallo](#) and a spoonful of [Longhorn Steakhouse Jalapeño Aioli](#). Sprinkle with cheese. Fold over or roll up to serve. Serve hot.