



MAIN COURSE

Carne Asada Street Tacos

Prep time:

10 minutes

Total cooking time:

30 minutes

Calories:

188 per serving
(1 taco)

Ingredients

2.5 lbs Flank Steak or Flap meat	1 cup tomato diced
1 Tbsp salt	1 cup cilantro chopped
1 Tbsp cumin	4 lime wedges
1 Tbsp chili powder	1 cup Cotija cheese
1 tsp dried oregano	1 cup guacamole (favorite store bought or recipe)
1 Tbsp adobo sauce	1 bottle hot sauce (favorite store bought)
1 tsp cinnamon	8 corn tortillas
1 tsp soy sauce	
2 Tbsp oil (vegetable, grape seed or olive oil)	
1 cup onions diced	

Instructions

1. Combine salt, cumin, chili powder, oregano, cinnamon, soy sauce, adobo sauce and oil. Brush onto steak and let marinate for 15 minutes.
2. Set grill to high heat. Spray grill with oil and add steak. Let cook for 5-6 minutes and then flip and let cook for another 5 minutes until temperature is medium. Cooking times vary depending on thickness of meat. Remove, add a squeeze of lime and let rest.
3. Place the tortillas directly on the grill. Heat for about 15-20 seconds and flip for another 15-20 seconds. You should have some charring when finished. Do not overcook as the tortillas will become hard and brittle. Remove and cover.
4. Slice the cooked steak into ½ inch strips making sure to cut against the grain. To build tacos, place a tortilla on a flat work surface. Start by adding the steak and then a dollop of guacamole. Next add onions, tomato, cheese and finish with a few drops of hot sauce. Serve.