

CARNE ASADA



Ingredients:

For the Carne Asada:

- 1 pound flank or skirt steak
- 2 tablespoons olive oil
- 2 garlic cloves, minced
- Juice of 1 lime
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/2 teaspoon paprika
- 12 teaspoon salt
- 1/4 teaspoon black pepper

For the Tostadas:

- 6 tostada shells
- 1 cup guacamole
- 1 cup pico de gallo (fresh tomato salsa)
- Optional: shredded lettuce, sour cream, or cheese

Instructions:

1. Marinate the Carne Asada:

- In a bowl, combine olive oil, minced garlic, lime juice, cumin, chili powder, paprika, salt, and pepper.
- Rub the mixture all over the steak and let it marinate for at least 30 minutes (or up to two hours for more flavor).

2. Cook the Steak:

- Heat a grill pan or skillet over medium-high heat.
- Cook the steak for 4-5 minutes per side, or until desired doneness is achieved.
- Let the steak rest for 5 minutes, then slice it thinly against the grain.

3. Assemble the Tostadas:

- Spread a layer of guacamole on each tostada shell.
- Top with slices of carne asada.
- Add pico de gallo or any additional toppings you like.

4. Serve:

- Garnish with fresh lime wedges and cilantro.