

Grilled Mexican Steak (Carne Asada-Style)



Ingredients:

- 1½ lbs flank or skirt steak
- 3 tbsp olive oil
- 3 cloves garlic, minced
- Juice of 1 lime
- 1 tsp ground cumin
- 1 tsp chili powder
- ½ tsp smoked paprika
- Salt & pepper to taste
- Chopped cilantro for garnish

Instructions:

Mix olive oil, garlic, lime juice, and spices to make marinade.

Coat steak and marinate for at least 1 hour.

Grill over high heat 3–4 mins per side for medium-rare.

Let rest 5 mins, then slice thinly against the grain.

Garnish with cilantro and serve warm!