



Carne Asada Tacos

6 servings

30 minutes

Ingredients

- 1 1/2 tps Extra Virgin Olive Oil
- 3 Lime (juiced)
- 1/3 cup Cilantro (chopped, plus more for garnish)
- 3/4 tsp Cumin
- Sea Salt & Black Pepper (to taste)
- 1 1/2 lbs Flank Steak
- 1 cup Guacamole
- 12 Corn Tortilla (small, warmed)
- 3/4 White Onion (small, diced)

Directions

- 1 In a zipper-lock bag, add the oil, lime juice, cilantro, cumin, salt, and pepper. Mix everything together and add the steak to the bag. Marinate for about 15 minutes at room temperature.
- 2 Warm a pan over medium-high heat. Add the steak to the pan and cook for four to five minutes on each side, or until desired doneness. Remove the steak from the heat and allow it to rest for about five minutes before slicing into it.
- 3 Cut the steak into small cubes. Divide the steak and guacamole between tortillas. Top with onion and cilantro. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to two days.

Serving Size: One serving is equal to two tacos.

More Flavor: Marinate the steak overnight in the fridge.

Additional Toppings: Chopped jalapeño and sour cream.