

Carne Asada Tacos

Ingredients

- Flank Steak – 1 lb
- Avocado – 1 Jumbo
- Black Pepper – 1 tsp
- Chili Powder – 1 tsp
- Cilantro – ½ cup
- Cumin – 1 tsp
- Garlic Cloves – 3
- Garlic Powder – 1 tsp
- Lime – 1
- Orange – 1
- Onion – 1 (divided into two parts)
- Onion Powder – 1 tsp
- Oregano – 1 tsp
- Paprika – 1 tsp
- Salt – 1.5 tsp
- Small Corn Tortillas – 1 Bag
- Worcestershire Sauce – 2 tsp

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Instructions

1. Marinate

Put the flank steak into a bag with black pepper, chili powder, cilantro, cumin, garlic, garlic powder, juice of the orange and lime, half of the onion (chopped), onion powder, oregano, paprika, salt, and Worcestershire sauce. Let it marinate for at least 30 minutes.

2. Cook Steak

Remove the flank steak from the bag and place it in a pan on medium heat. Add the remaining seasonings from the marinade onto the steak. Cook until the steak reads 140°F internal temperature. Try to get a nice char on the steak!

3. Cook Onions

Sauté the other half of the onion if desired until browned.

4. Prep

Cut up the steak into small pieces for the tacos. Slice or cube the avocado.

5. Assemble

Assemble the corn tacos with the steak, grilled onion, avocado, and fresh cilantro.