



GRILLED CARNE ASADA TACOS

Ingredients

- ☐ 1.5 lbs flank or skirt steak
- ☐ ¼ cup olive oil
- ☐ Juice of 2 limes
- ☐ 4 cloves garlic, minced
- ☐ 1 tsp cumin
- ☐ 1 tsp chili powder
- ☐ Salt & pepper to taste
- ☐ Corn tortillas
- ☐ Toppings: chopped onion, cilantro, salsa, lime wedges

Instructions

1. Mix marinade and coat steak. Store in a ziplock bag in your cooler for up to 24 hours.
2. Grill over open flame or camp stove, 4-6 minutes per side for medium-rare.
3. Let it rest 5-10 minutes, then slice thinly across the grain.
4. Serve in warm tortillas with your favorite toppings.

