



Authentic Carne Asada



Serves: 4-5

"Get ready for a flavor fiesta with this one! It's seriously one of my all-time favorites and perfect for traditional Mexican cuisine. If you're craving an authentic "Taco night" experience, this recipe is an absolute must-try. Say adios to that plain old ground beef and hola to a tantalizing twist that'll transport your taste buds straight to Mexico. Trust me, once you savor the rich flavors and textures, it'll become a staple in your regular rotation. Get ready to spice up your taco game like never before!" - Chef Luke

Ingredients:

½ cup of chopped cilantro leaves
1/3 cup of olive oil
¼ cup reduced sodium soy sauce
Juice of 1 orange
Juice of 1 lime

4 garlic cloves. minced
1 jalapeno, seeded and diced
(If you want it spicy leave seeds in)
1 teaspoon ground cumin
Coarse kosher salt and fresh black pepper to taste
1 ½ lb flank steak

Directions:

1. In a bowl, mix together the cilantro, oil, soy sauce, orange juice, lime juice, garlic, jalapeno, cumin, and salt and pepper to taste, whisk together and reserve ½ cup of the mixture.
- 2.) With the rest of the mixture add it to a zip-top bag and add your flank steak to the bag. Be sure the steak is completely covered, let this marinate in the refrigerator for 4-12 hours.
- 3.) Pre-heat your grill to medium heat and remove your flank steak from the bag. Dry off with a towel. Season with salt and pepper to your desire.
- 4.) Add the steak to grill until desired doneness; try to only flip it once. (I prefer mine rare, 125° but most like an internal temperature of 130-140 °).
- 5.) Be sure to rest on a cutting board tented in foil about 10 minutes. It is equally important to **THINLY SLICE THE MEAT AGAINST THE GRAIN**. Serve with your reserved cilantro mixture over the top!

Chef Tip:

Taste this sauce as you make it and If you like this sauce as much as I do double the recipe and reserve at least a cup worth. No one will complain about having more for the tacos!

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