



Recipes

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Tijuana Street Tacos

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 6

Ingredients:

- 12 oz. Carne Asada Marinade (see Related Recipe)
- 1 1/2 lbs. Pounded Beef Skirt Steak
- 2 Tbsp. Vegetable Oil
- 1 tsp. Salt
- 1/2 tsp. Pepper
- 12 Mission® 6" White Corn Tortillas (10600)
- 4 oz. Fresh Cilantro
- 4 oz. White Onions
- 8 oz. Mexican Rice
- 8 oz. Refried Beans

Directions:

1. Remove steaks from Carne Asada Marinade.
2. Slice steak across the grain into 1/4" slices.
3. Combine in mixing bowl with the oil, salt and pepper.
4. Toss well to coat.
5. Heat grill to 350° F.
6. Sear meat on grill about 30 seconds per side for medium rare.
7. Transfer to a cutting board.
8. Cut into 1/2" strips and reserve in a bowl with juices.
9. Heat Mission® corn tortillas on grill for 30 seconds per side.
10. Place meat mixture inside two heated corn tortillas.
11. Garnish with salsa, cilantro and onions.
12. Serve with sides of rice and beans.



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Carne Asada Marinade

Prep Time: 15 Minutes

Serves 1

Ingredients:

- 4 oz. Diced White Onions
- 4 oz. Diced Scallions
- 1 oz. Diced Garlic
- 6 oz. Chopped Fresh Cilantro
- 2 tsp. Salt
- 2 tsp. Adobo Goya
- 2 oz. White Wine Vinegar
- 2 oz. Lime Juice

Directions:

1. Blend all ingredients in blender.
2. Pour over meat and set for at least 1-3 hours in refrigerator.