



Recipes

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Carne Asada

Serves 4

Ingredients:

12 Mission® 6" Yellow Corn Tortillas (10503)
1 1/2 lbs. Skirt Steaks , cut into 4 equal pieces
2 Tbsp. Vegetable Oil
2 tsp. coarse Salt
2 tsp. freshly ground Black Peppers
2 Limes , cut in half
1/2 cup White Onion , diced
1/3 cup Cilantro Leaves, minced
Guacamole
Salsa

Directions:

1. Spread the meat on a work surface. Sprinkle 1 Tbs. oil, 1 tsp. salt, and 1 tsp. pepper, and squeeze juice from 1 lime over meat. Turn meat over and repeat. Let the meat marinate overnight.
2. Preheat an outdoor grill, or a heavy skillet over medium-high heat. Add a piece of meat and cook 2-4 minutes per side, or until medium rare. Meanwhile, combine the onion and cilantro in a small bowl.
3. Cut steak into thin slices. Warm tortillas according to package instructions. Stack 2 tortillas and fill with meat, guacamole, salsa and cilantro/onion mix.