



## Recipes

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### Carne Asada Tacos (old)

Serves 4

#### Ingredients:

8 Mission® 6" White Corn Tortillas (10600)  
4 Tbsp. Olive Oil  
4 Tbsp. minced, fresh Cilantro  
1 Red Onion , thinly chopped  
1 lbs. Skirt or Flank Steak , cut into ¼" thick long strips  
1 Tbsp. Garlic Salt  
Salt and Pepper to taste  
1 Avocado , peeled and diced  
Salsa

#### Directions:

1. Heat oil in heavy large skillet over medium heat. Add steak, garlic salt, salt and pepper to skillet and cook until no longer pink, about 2 minutes. Transfer to heated bowl.
2. Warm tortillas over gas flame or electric burner until they begin to color. Transfer to a napkin-lined basket.
3. To serve, have diners assemble their own tacos at the table using remaining ingredients.