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Muy Mojo Taquito

Serves 16

Ingredients:

16 each 6" Red Corn Tortillas (10611)
3/4 cup Mojo Dressing , reserved
4 cups Mojo Marinated Carne Asada Strips , see related recipe
1/2 cup Monterrey-Jack Cheese , shredded
3/4 cup Guacamole

Directions:

1. Pre-heat deep-fryer to 350°F.

2. Toss meat with mojo dressing.

3. Heat tortilla until warm and pliable on a flat grill. Place 1/4 cup steak in center of tortilla and 1/2 tbsp. cheese. Roll like a taquito, leaving the ends open. Fry for 2-3 minutes, or until center is hot and tortilla is crispy. Serve with 1 tbsp. guacamole for dipping.

Mojo Marinated Carne Asada

Serves 1

Ingredients:

1/8 oz. (0.33 cup) Garlic , minced
1/6 tsp. ground Cumin
1/8 oz. (1 cup) fresh Oregano Leaves, chopped
3/4 oz. (1 1/2 cups) Olive Oil
1 1/2 oz. (2 1/2 cups) Lime Juice
1/8 oz. (3 tsp.) Salt
3 1/3 oz. Skirt or Flank Steaks

Directions:

1. Combine first 6 ingredients in a bowl.

2. Place steak in a shallow dish. Pour 1 cup of the mojo over the steak and allow to marinade for 1 hour and up to 8 hours in refrigeration. Reserve remaining mojo refrigerated.

3. Place meat on a pre-heated grill and cook until just firm about 10 minutes per side, or until an internal temperature of at least 145°F is reached.

4. Slice into strips. Reserve warm.