

Carne Asada Tacos

Yield: Serves 8

Cook time: 2 hours

Made it with:

GoVerden Guacamole Classic

Ingredients:

- 8 oz GoVerden Guacamole Classic
- 1 ½ pounds skirt steak
- 2 tbsp soy sauce
- 1 lime, juiced
- 1 orange, juiced
- 1 tbsp canola oil
- 4 garlic cloves, minced
- 2 tsp chili powder
- 1 tsp ground cumin
- 1 tsp ground oregano
- Salt and pepper to taste
- 12 small flour tortillas
- ½ cup chopped fresh cilantro leaves
- Limes cut into wedges

Recipe preparation:

1

Make the meat marinade: in a bowl, combine the soy sauce, canola oil, lime juice, orange juice, garlic, chili powder, cumin, and oregano.

3

Asada Tacos

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Add the marinade to the steak and pepper.
Cook the steak and grill the rice for at
least 7 minutes. Per side, marinate done
to your liking.