



# Carne Asada Tacos

Prep time: Cook Time: Servings: 4

Latino,Regional North American,Entrees,Corn Tortillas,FSR/QSR,Casual Dining,Global Tacos,Modern Mexican

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortillas	10600		8 Each
Olive Oil			4 Tbsp.
fresh Cilantro		minced	4 Tbsp.
red onion		thinly chopped	1 Each
Skirt or Flank Steak, cut into 1/4" thick long strips			1 Lbs.
Garlic Salt			1 Tbsp.
avocado		peeled, diced	1 Each
salsa			As Needed



## Instructions

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.

