



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 Tortilla	10600		8 each
Olive Oil			4 Tbsp.
Cilantro		fresh, minced	4 Tbsp.
Red Onion		thinly chopped	1
Skirt Or Flank Steak		cut into 1/4" thick long strips	1 lb.
Garlic Salt			1 Tbsp.
Salt And Pepper			To Taste
Avocado		peeled and diced	1
Salsa			



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.

