CARNE ASADA TACOS

PREP TIME	TOTAL TIME	YIELDS
15m	40m	6

INGREDIENTS

1 ½ lbs.	FLANK OR SKIRT STEAK, TRIMMED OF EXCESS FAT
1 bottle (24.5 oz.)	GOYA® MOJO CRIOLLO MARINADE
½	WHITE ONION, VERY FINELY CHOPPED
¼ tsp.	FINELY CHOPPED FRESH CILANTRO
2	LIMES, ONE JUICED (ABOUT 2 TBSP.), THE OTHER CUT INTO WEDGES
½ tsp.	SALT
1 tbsp.	GOYA® CORN OIL
12	GOYA® CORN TORTILLAS
	GOYA® TACO SAUCE, FOR GARNISH
	GOYA® SALSA VERDE, FOR GARNISH

DIRECTIONS

1. Cut steak into ½” pieces; transfer to large non-metallic bowl or deep dish. Pour Mojo over steak, making sure all pieces are completely submerged; cover and transfer to refrigerator. Marinate at least 2 hours, or up to 24 hours. Bring steak to room temperature 30 minutes before cooking; drain and discard marinade.

2. Meanwhile, in small bowl, mix together white onion, cilantro, lime juice and salt until combined; cover and refrigerate until ready to use.

3. Using paper towel, pat steak dry. Heat oil in large non-stick skillet over medium-high heat. Add steak, making sure not to crowd pan; cook in batches, flipping occasionally, until dark golden brown and cooked through, about 5 minutes per batch; transfer to serving platter; tent with foil to keep warm.

4. Heat large griddle, cast-iron skillet, or other heavy skillet over medium-high heat. Add enough tortillas to cover surface of griddle; leaving some space between each tortilla. Cook, flipping once, until very lightly charred, warmed through and pliable, about 30 seconds per batch; transfer tortillas to tortilla holder, foil packet, or clean dish towel to keep warm.

5. To assemble tacos, fill tortilla with meat; garnish with reserved onion-cilantro mixture. Drizzle with taco sauce, if desired. Serve with lime wedges.