

Carne Asada

Ingredients:

- 1 ½ pounds flank steak, tri-tip, skirt, sirloin flap meat, or brisket cut into 1 inch thick steaks
- ½ cup chopped fresh cilantro
- ⅓ cup olive oil
- ¼ cup soy sauce
- ¼ cup of orange
- ¼ cup of lime juice
- 4 cloves garlic, minced
- 1 jalapeno, seeded and diced
- 1 ½ teaspoon ground cumin
- ½ teaspoons of salt
- ¼ teaspoons of pepper

Ingredients for street tacos:

- Mini corn tortillas, street taco size
- 1 medium onion, diced
- Cilantro leaves, discard stems
- Limes, wedged

Instructions:

- In a gallon sized bag, combine cilantro, olive oil, soy sauce, orange juice, lime juice, garlic, jalapeno, cumin and salt/pepper. Reserve ¼ - ½ cup of the mixture in the refrigerator until ready to serve.
- Add 1 inch steaks to the bag and remove all the air and seal. Marinate for at least 4 hours to overnight, turning the bag occasionally.

Cooking:

- In the air fryer: Preheat air fryer to 400 degrees for 3 minutes. Place steaks inside the fryer and set a timer for 7-8 minutes. Remove from the basket and allow the steak to rest for 8-10 minutes before slicing.
- On a grill: Preheat grill to medium high heat. Add steak to grill, and cook, flipping once, until desired doneness, about 6 minutes per side for medium rare. Let rest 5 minutes.
- Thinly dice the steak and toss with the reserved marinade.

Serving:

Warm tortillas. Place meat and a generous amount of onions along middle of tortilla. Garnish with cilantro and squeeze a lime over the top.