



Carne Asada Street Tacos

SERVINGS 8**PREP TIME** 5 min**COOK TIME** 20 min

DIRECTIONS

1. Thinly slice the steak. Then chop into bite size pieces.
2. In a skillet, begin to brown the steak in the oil.
3. Add half the onions to the skillet and cook until soft. Save the rest of the onions.
4. Meanwhile season with salt and pepper.
5. Squeeze the juice of two fresh limes over the meat and onion mixture.
6. Continue cooking until the meat is cooked through.
7. While the steak is cooking, melt the butter in another skillet or I used an electric skillet.
8. Fry the mini corn tortillas in the melted butter for 1 minute until they are soft.
9. Allow them to cool slightly.
10. You will need 2 mini corn tortillas per taco.
11. Spoon the meat mixture on the tortillas.
12. Top with cilantro, fresh onions and serve with limes.

INGREDIENTS

- 2 tablespoons vegetable oil
- 3 lbs flank steak or you can use skirt steak
- 1 onion chopped
- 2 fresh limes plus extra for toppings (this is what I use to get all the lime juice out)
- 1 bundle of cilantro
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 stick butter
- 16 mini corn tortillas

For a pinch of

Seabra's
flavor...

Add sour cream or pico de gallo to spice up the carne asada street tacos!