

# Slow Cooker Carne Asada Taco Boats

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-mexican-carne-asada-taco-recipe>

## Ingredients:

- 2 pounds flank steak
- 15 ounces chunky salsa 1 jar, a little less than two cups
- 10 ounces diced tomatoes with green chiles
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon oregano
- 1/2 teaspoon paprika
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 12 tortillas Old El Paso Mini Soft Tortilla Taco Boats
- 16 ounces Old El Paso refried beans 1 can, heated according to package directions
- 1 cup cooked brown rice
- shredded Mexican cheese blend topping for serving, optional
- lettuce chopped, topping for serving, optional
- diced tomato topping for serving, optional
- diced avocado topping for serving, optional

## Nutrition:

1. Calories: 1250 calories
2. Carbohydrate: 149 grams
3. Cholesterol: 80 milligrams
4. Fat: 37 grams
5. Fiber: 18 grams
6. Protein: 75 grams
7. SaturatedFat: 11 grams
8. Sodium: 2770 milligrams

9. Sugar: 11 grams

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