

Authentic Mexican Carne Asada

Yield: 6 min
Total Time: 35 min

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

Ingredients:

- 3 pounds flap meat sliced to about 1/4-inch thick
- 2 tablespoons seasoned salt
- 1 teaspoon pepper
- 1/2 cup lime juice about 8 to 10 limes
- 1/2 cup orange juice about 2 oranges
- 1/2 cup lager style beer, preferably Mexican
- 1/3 cup olive oil
- 2 tablespoons brown sugar
- 1 teaspoon ground cumin
- 1 teaspoon ancho chili powder
- 1 head garlic peeled and minced
- 1 large onion peeled and sliced thinly

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 12 grams
3. Fat: 12 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 5 milligrams
8. Sugar: 7 grams

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