

# Loaded Crockpot Carne Asada Tacos.

Yield: 6 min  
Total Time: 255 min

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

## Ingredients:

- 2 pounds flank steak
- 4 cloves garlic minced or grated
- 1 tablespoon chipotle chili powder
- 2 teaspoons onion powder
- 1 teaspoon smoked paprika
- kosher salt
- 2 tablespoons extra virgin olive oil
- 1 lime zest
- 1 lime juice
- 1/2 cup Mexican beer such as Negra Modelo, or water
- 1 tablespoon honey
- corn tortillas warmed
- avocado
- feta cheese
- jalapeños
- pickled onion
- shredded lettuce
- 4 potatoes cut into 1/4-inch-thick matchsticks
- 3 tablespoons extra virgin olive oil
- 1 teaspoon chipotle chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- kosher salt
- 1 lime zest
- 1 lime juice
- 2 cloves garlic grated
- 1/2 cup plain Greek yogurt or sour cream
- 1/2 cup fresh cilantro finely chopped
- 2 green onions finely chopped

## **Nutrition:**

1. Calories: 550 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 60 milligrams
4. Fat: 26 grams
5. Fiber: 6 grams
6. Protein: 38 grams
7. SaturatedFat: 8 grams
8. Sodium: 450 milligrams
9. Sugar: 7 grams

---

Thank you for visiting our website. Hope you enjoy Loaded Crockpot Carne Asada Tacos. above. You can see more 19 mexican carne asada recipe crock pot Unleash your inner chef! to get more great cooking ideas.