

Carne Asada Street Tacos

Yield: 12 min
Total Time: 30 min

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

Ingredients:

- 1 pound skirt steak or flank
- 12 corn tortillas
- 3 lime juiced, if your limes aren't particularly juicy, add another one
- 1 orange juiced
- 1/4 cup oil I used olive oil
- 6 cloves garlic minced
- 1/2 jalapeno chilies finely chopped, remove vien and seeds if you don't want it too spicy
- 1 teaspoon cumin
- 1/2 teaspoon chile powder I like chipotle chili powder
- 1/2 teaspoon oregano
- 1/2 teaspoon salt
- black pepper several grinds of fresh
- 3/4 cup chopped cilantro fresh about a large handful
- chopped cilantro
- white onion diced, grilled onions would be yummy too!
- lime wedges
- avocado slices
- pico de gallo

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 20 milligrams
4. Fat: 9 grams
5. Fiber: 4 grams
6. Protein: 10 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 140 milligrams
9. Sugar: 1 grams

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