



Carne Asada TacosWay



Ingredients

- 1 lb ball tip sirloin (sirloin tip steak)
- 2 tablespoons vegetable oil
- 1 tablespoon taco seasoning
- 1 teaspoon salt plus 1 tsp salt
- 16 corn tortillas
- 1 ½ cups shredded Monterey jack cheese
- ½ cup white onion, diced
- ½ cup fresh cilantro, chopped

Guacamole:

- 4 avocados
- 3 Serrano peppers
- 1 tablespoon fresh cilantro
- 3 cloves garlic
- ½ tablespoon salt
- ½ cup water

Red Sauce:

- 1 cup dried red chili
- 4 stewed tomatillos, plus 2 cups (480 ml) stewing liquid
- 1 stewed tomato, plus ½ cup stewing liquid
- 2 cloves garlic
- ¼ tsp salt

Method, Guacamole:

1. Add avocados, serrano peppers, cilantro, garlic, salt, and a bit of water to a blender. Blend, until smooth, adding water as needed to thin it down. Transfer to a bowl and set aside.

Method, Red Sauce:

1. Add the dried chilies, stewed tomatillos in 2 cups of their stewing liquid, stewed tomato in ½ cup of its stewing liquid, garlic, and bit of salt in a blender. Blend until everything is well incorporated, adding more salt to taste.



Method, Meat:

1. Mix 1 teaspoon of salt into 1 tablespoon of taco seasoning and rub the seasoning onto both sides of the steak.
2. Cut the steak into thin strips, and then cut into small pieces.
3. Add 1 tablespoon of oil to a large griddle or cast iron pan over high heat. Once the oil is hot, add the steak and cook for 6-8 minutes or until the steak has browned on all sides. Move to the side of the griddle to keep warm.
4. Reduce the heat to medium/medium-high and add a bit more oil to the griddle. Place the tortillas on the griddle and top with a generous amount of cheese. On half of the tortillas, add some of the cooked steak, diced onion, cilantro, red sauce, and guacamole.
5. Place the other tortilla (cheese-side down) on top of the fillings. Serve.
6. Enjoy!