



PREP TIME

30min

TOSTITOS®

Carne Asada Tostada

INGREDIENTS

- 1 bag TOSTITOS® Mexican Style Three Cheese Bite Size Rounds
- [title]Skirt Steak Carne Asada
- 1 lb outer skirt steak (the thinner one)
- 2 tbsp vegetable oil
- 1 tsp kosher salt
- 1/2 tsp ground black pepper
- 1/2 tsp ground cumin
- 1 tsp ground coriander
- 2 tsp chili powder
- 1 tbsp finely grated onion
- 1 tsp chopped garlic
- [title]Cilantro/Onion Mix
- 3/4 cup finely minced white onion
- 1/4 cup chopped cilantro
- 1/2 tsp kosher salt
- 2 tbsp fresh lime juice

FEATURING



HOW TO MAKE

DIRECTIONS

- First prepare the Carne Asada.
- Mix together the oil, spices, onion and garlic and rub the steak liberally on all sides. Cover and refrigerate for at least 2 hours but preferably overnight.
- Preheat grill to high heat and grill the skirt steak for 3-4 minutes on one side, then flip for 3-4 minutes on the other side, then back over in the other direction to create crossing grill marks, then back to the other side.
- Allow the steak to rest for a few minutes and then slice across the grain of the meat.
- Prepare the cilantro/onion mixture.
- Mix all ingredients together and refrigerate at least 20 minutes before serving.

- **Now that the carne asada and cilantro/onion mixture are complete, it's time to arrange the Tostadas.**
- **Spread out the TOSTITOS® Mexican Style Three Cheese Bite Size Rounds on a tray, plate, or platter.**
- **Spoon the carne asada meat onto each TOSTITOS® Bite Size Round.**
- **Top with onion/cilantro mix.**
- **Serve with a lime wedge and TOSTITOS® Toppers™ on the side**