

SANTITAS® Carne Asada Nachos

Ingredients

- 1/2 cup beer
- 1/2 cup freshly squeezed orange juice
- 1/4 cup freshly squeezed lime juice
- 2 tbsp olive oil
- 2 tbsp soy sauce
- 2 cloves garlic, minced
- 2 tsp chili powder
- 1 tsp ground cumin
- 1 tsp salt
- 1 tsp black pepper
- 1 lb flank steak
- 6 oz (just over half an 11 oz bag) SANTITAS® Yellow Corn
- 2 cups shredded Monterey Jack cheese
- 3/4 cup guacamole
- 3/4 cup pico de gallo
- 1/4 cup sour cream
- 1/4 cup finely crumbled cotija cheese
- 2 scallions, thinly sliced

How to make it

1. In resealable container, whisk together beer, orange juice, lime juice, oil, soy sauce, garlic, chili powder, cumin, salt and pepper. Add steak to marinade and turn to coat. Cover and marinate in refrigerator for at least 4 hours or up to overnight.
2. Preheat oven 425°F. Preheat grill to medium-high heat; grease grates well.
3. Remove steak from marinade (discard marinade).



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min (+ 4 hrs 10 min standing time)	4-6

Made with



SANTITAS® Yellow Corn

4. Grill steak, turning once, for 10 to 12 minutes for medium-rare or cook to preferred doneness. Let steak rest for 10 minutes before thinly slicing against the grain.
5. Meanwhile, arrange half the SANTITAS®? Yellow Corn Tortilla Chips on parchment paper-lined pizza pan or baking sheet. Scatter with half the Monterey Jack cheese. Repeat with remaining chips and remaining Monterey Jack cheese.
6. Bake for 6 to 9 minutes or until cheese has melted.
7. Top nachos with sliced steak, guacamole, pico de gallo, sour cream, cotija and scallions.