

TOSTITOS® Carne Asada Tostada

Ingredients

- 1 bag TOSTITOS® Mexican Style Three Cheese Bite Size Rounds

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

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

How to make it

1. First prepare the Carne Asada.
2. 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.
3. 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.
4. Allow the steak to rest for a few minutes and then slice across the grain of the meat.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	10 min	40 min	6-8

Made with



TOSTITOS® Mexican Style Three Cheese Bite Size Rounds

5. Prepare the cilantro/onion mixture.
6. Mix all ingredients together and refrigerate at least 20 minutes before serving.
7. Now that the carne asada and cilantro/onion mixture are complete, it's time to arrange the Tostadas.
8. Spread out the TOSTITOS® Mexican Style Three Cheese Bite Size Rounds on a tray, plate, or platter.
9. Spoon the carne asada meat onto each TOSTITOS® Bite Size Rounds.
10. Top with onion/cilantro mix.
11. Serve with a lime wedge and TOSTITOS® Toppers™ on the side