

Carne Asada

4 servings

INGREDIENTS

- ¼ cup lime juice
- 2 garlic cloves minced
- ½ tsp ground black pepper
- 1/8 tsp. salt
- 1.5 lb. flank steak
- 1 lg red onion
(sliced into ¼ inch rounds "rings")
- ½ tsp extra virgin olive oil
- 1 avocado sliced ¼ inch pieces
- 1 cup fresh tomato salsa



DIRECTIONS

1. Marinate steak in glad 9 x 13 baking dish along with lime juice, garlic, pepper, and salt.
2. Cover and let stand 20 mins out on counter. Turn once.
3. Grill steak about 5-7 minutes a side using marinade to baste on Med High
4. Remove steak from heat and let rest (covered) on a plate or cutting board for about 10 minutes
5. Coat onion "rings" with olive oil in a bowl
6. Grill onions while steak rests for about 5 minutes
7. Slice steak against grain into thin strips
8. Place steak on 4 plates with avocado, onion, and salsa.