



Mexican Tostadas de Carne Asada



Ingredients for the Carne Asada:

- 1 lb. flank steak
- 2 TBLs olive oil
- 2 garlic cloves, minced
- Juice of 1 lime
- 1 tsp cumin
- 1 tsp chili powder
- ½ tsp paprika
- ½ tsp salt
- ¼ tsp black pepper

Ingredients for the Tostadas:

- 6 tostada shells
- 1 cup guacamole
- 1 cup Pico de Gallo (fresh tomato salsa)
- Optional: shredded lettuce, sour cream, or cheese

Method:

1. In a bowl, combine olive oil, minced garlic, lime juice, cumin, chili powder, paprika, salt, and pepper. Rub the mixture all over the steak and let it marinate for at least 30 minutes (or up to 2 hours for more flavor).
2. Heat a grill pan or skillet over medium high heat. Cook the steak for 4-5 minutes per side, or until desired doneness is achieved.
3. Let the steak rest for 5 minutes, then slice it thinly against the grain.
4. Spread a layer of guacamole on each tostada shell. Add Pico de Gallo or any additional toppings you like.
5. Garnish with fresh lime wedges and cilantro. Serve immediately and enjoy!