

Carne Asada Tacos with Fresh Lime and Cilantro





Instructions

1. Preheat grill or grill pan over high heat.
2. Grill carne asada for 3–4 minutes per side or until nicely charred and cooked through.
3. Let rest for 5 minutes, then slice thinly across the grain.
4. Warm tortillas on the grill or in a pan.
5. Assemble tacos with carne asada, onion, cilantro, and any optional toppings.
6. Serve with lime wedges.

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