



PREP TIME  
30min



COOK  
TIME  
10min



SERVES  
6-8

## FEATURING



# TOSTITOS® Carne Asada Tostada

## INGREDIENTS

- **1 bag** TOSTITOS® Mexican Style Three Cheese Bite Size Rounds
- [title]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
- [title]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

### DIRECTIONS

- First prepare the Carne Asada.
- 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.
- 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.
- Allow the steak to rest for a few minutes and then slice across the grain of the meat.
- Prepare the cilantro/onion mixture.
- Mix all ingredients together and refrigerate at least 20 minutes before serving.
- Now that the carne asada and cilantro/onion mixture are complete, it's time to arrange the Tostadas.
- Spread out the TOSTITOS® Mexican Style Three Cheese Bite Size Rounds on a tray, plate, or platter.

- Spoon the carne asada meat onto each TOSTITOS® Bite Size Rounds.
- Top with onion/cilantro mix.
- Serve with a lime wedge and TOSTITOS® Toppers™ on the side