

# Carne Asado Tacos



Great tacos !

**Notes:** This recipes made about 20 soft tacos. Save the leftovers. It's worth it!

## **Ingredients:**

- 3 Pounds flank steak
- 1/3 Cup white vinegar
- 1/2 Cup soy sauce
- 4 Cloves garlic, minced
- 2 limes, juiced
- 1/2 Cup olive oil
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon ground white pepper
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon paprika

### *Onion Relish*

- 1 White onion, chopped
- 1/2 Cup chopped fresh cilantro
- 1 Lime, juiced
- Tortillas

**Instructions:**

1. Add all of the ingredients and marinate the meat for 1 to 2 days.
2. Grill 3-4 minutes each side. Chop into pieces.
- 3, Place on top of a warm small flour or corn tortillas.

Top with onion relish and [fresh guacamole](#) and serve with a the [perfect refreshing margarita](#).