



Carne asada tacos

Ingredients

- 12 tortillas made with MASECA® corn masa flour
- 2.2 pounds of flank steak for grilling
- 1 pound of spring onions
- 4 jalapeno peppers
- Sea salt and pepper to taste
- Guacamole

Preparation

1. Marinate the meat with sea salt and pepper to taste.
2. Heat the grill at medium heat.
3. Grill the meat until it is cooked to your preference.
4. Grill onions and jalapenos. Once everything is cooked to your preference, set aside.
5. Slice the meat, warm tortillas made with MASECA® and make the tacos. Serve with grilled onions, grilled jalapenos, and guacamole.