



# Shredded beef tostadas

## *Ingredients*

- 8 tortillas made with MASECA® corn masa flour
- 1.75 pounds of beef flank
- 1/2 onion
- 1/4 cup of olive oil
- 3 tablespoons of lemon juice
- 1 teaspoon of dried oregano
- 1 avocado, chopped
- 1 tomato, chopped
- 1 cup of lettuce, cut into thin strips
- 1 radish, finely sliced
- 2 tablespoons of cilantro, chopped
- Salt to taste

## *Preparation*

1. Spread a little oil to tortillas made with MASECA® to prevent them from sticking.
2. Place the tortillas in a hot skillet and cook them until they are toasted and crispy. Flip the tortillas several times to ensure they cook evenly. Remove them from the skillet and set aside.
3. In a pot, add water and cook the beef flank with the onion at medium-high heat. Let cool and shred.
4. Combine olive oil, lemon juice, and oregano. Add the rest of the ingredients and the meat. Marinate for 30 minutes.
5. Serve the mixture on the tostadas and add salsa to taste.

**8 servings**