
FLAVORFUL
carne asada
CERTIFIED
HEREFORD
BEEF

Flavorful Carne Asada

TOTAL RECIPE TIME: 25 minutes
TOTAL PREP TIME: 15 minutes
Total servings: 2 to 4 servings

Ingredients

- 2 Certified Hereford beef strip steaks
- 2 teaspoons ground cumin
- 2 large cloves garlic, minced
- 2 lime wedges
- 1 cup guacamole
- 4 flour tortillas
- Onion
- Cilantro

Instructions

1. Combine cumin and garlic; press evenly onto beef steaks.
2. Place steaks on grill over medium, ash-covered coals. Grill, covered, 11 to 14 minutes (over medium heat on preheated gas grill, 11 to 15 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Squeeze juice from 1 lime wedge over each steak. Carve steaks into thin slices. Serve on tortillas and with guacamole. Garnish with onions and cilantro.

**Recipe courtesy of the Beef Checkoff*