

# Carne Asada Tacos with Charred Salsa



## Salsa:

- 1/4 Onion
- 2 Roma tomatoes
- 1 Jalapeno
- 1-2 Garlic cloves minced

## Tacos:

- 1/2lb Skirt steak
- 8 Corn tortilla
- 1 Diced onion
- 1 Bunch Cilantro
- Hot Sauce

## SALSA

1. Grill your ingredients, minus the garlic, until charred on all sides.
2. Take a quick break to congratulate yourself on making it to step 2.
3. Cut grilled veggies into chunks, throw into a blender with the garlic.
4. Blend to your desired consistency. I like mine chunky-ish.

## TACOS

1. Salt steak on both sides and toss onto a hot grill. Feel free to say, "Heeyah!" when you toss it.
2. Cook on both sides until you reach your desired internal temp and have a good crust.
3. Cover steak with tin foil for now.
4. Toss some tortillas on the grill for 30 seconds each or until lightly toasted. Again, you can say, "Heeyah!" as you toss them.
5. Now that your steak is rested, cut it into thin strips against the grain.

## COMBINE

Assemble those puppies. In this order: tortilla, steak, salsa, diced onions, and cilantro. Throw some hot sauce and sour cream in there too, if that's what you're into.

**Moosejaw**

*Home-cooked meals... but not at home.*