

MORTON & BASSETT SPICES®

Carne Asada



- 1 pound skirt steak
- 2 tablespoons olive oil
- ½ orange, juiced
- ½ lime, juiced
- 1 jalapeño, thinly sliced
- ½ white onion, thinly sliced
- Morton & Bassett Cilantro
- Morton & Bassett Garlic Powder
- Morton & Bassett Chili Powder
- Morton & Bassett Ground Cumin
- Morton & Bassett Paprika
- Morton & Bassett Fine Ground Black Pepper
- Morton & Bassett Oregano
- 1 small bunch cilantro, chopped

Top the skirt steak with olive oil, M&B Cilantro, M&B Garlic Powder, M&B Chili Powder, M&B Ground Cumin, M&B Paprika, M&B Fine Ground Black Pepper, M&B Oregano, orange juice, and lime juice. Add jalapeño and onion, plus half of the cilantro. Let marinate for 12-24 hours. Preheat the grill to 500°F. Add the marinated skirt steak and cook for 10 minutes, remove onions and jalapeño, then flip. You can keep the grilled onions and jalapeño for a side. Cook for another 5 minutes. Top the carne asada with remaining fresh cilantro, sliced jalapeño.

Servings: 2 | Cook Time: 15 minutes | Prep Time: 12 hours



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