

Grilled Pasilla Beef (Carne Asada)

A pasilla pepper marinade adds flavor and heat to grilled Skirt Steak. The thin-sliced grilled steak or Carne Asada en Espanol can be tucked into a tortilla for taco Tuesday or any night of the week.



INGREDIENTS

- 1 beef Skirt Steak (about 2 pounds), cut into 4 to 6-inch portions
- 1-1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1 jar (12 ounces) Herdez® Roasted Pasilla Chile Mexican Cooking Sauce
- 3/4 cup thinly sliced onion
- 1/2 cup fresh orange juice
- 2 teaspoons minced garlic
- 1 cup Herdez® Casera Salsa
- 16 sprigs fresh cilantro

20 Min 8 42 Cal 21g
 Servings Protein

COOKING

1. Season steaks with salt and pepper; set aside. Combine Herdez® Roasted Pasilla Mexican Cooking Sauce, onion, orange juice and garlic in large food-safe plastic bag. Place steaks in bag with marinade; turn steaks to coat. Close bag securely and marinate in refrigerator for 6 hours to overnight.
2. Remove steaks from marinade; discard marinade. Place steaks on grid over medium, ash-covered coals. Grill, covered, 7 to 12 minutes (over medium heat on preheated gas grill, covered 8 to 12 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Remove; let stand 5 minutes. Carve steaks into slices. Serve with Herdez® Casera Salsa and garnish with cilantro.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		13g	77mg		4g	21g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of [BeeftsWhatsForDinner.com](https://www.BeeftsWhatsForDinner.com)