

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
Servings



42 Cal



21g
Protein

COOKING

- 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.
- 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.
- 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	GLUTEN FREE	ALL NATURAL
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 BeefItsWhatsForDinner.com