

Carne Asada, pickled red onions, guacamole and salsa cocida

Recipe for 4 persons

Description

A classic in Tex-Mex cuisine with a marinade to die for!

Note

You can replace the flank steak with onglet or skirt steak.

Ingredients

Marinade

- 400 Ml Pineapple juice
- 2 Unit(s) Lime
- 200 Ml Soy sauce
- 6 Clove(s) Garlic
- 2 Tsp Cumin powder
- 2 Tsp Chili flakes
- 4 Unit(s) Beef flank steak

Pickled red onions

- 1 Unit(s) Red onion
- 30 Gr Sugar
- 125 Ml Red wine vinegar
- 1 Tbsp Coriander seeds

Guacamole

- 2 Unit(s) Avocado
- 0.50 Unit(s) Lime
- 1 Clove(s) Garlic
- 0.50 Bunch(es) Fresh cilantro
- 1 Tsp Chili flakes
- 0.50 Unit(s) Red onion
- 200 Gr Cherry tomatoes

Salsa cocida

- 4 Unit(s) Italian tomatoes
- 1 Unit(s) Onion
- 6 Clove(s) Garlic
- 3 Unit(s) Red hot chili
- 0.50 Bunch(es) Fresh cilantro

- 12 Unit(s) Tortilla
- 2 Unit(s) Lime

Preparation

- Preparation time **30 mins**

Marinade

Mix all the ingredients for the marinade and marinate the meat for at least one hour (ideally overnight).

Cooking

When the time comes, remove the flank steaks from the marinade and pat them dry with paper towels.

In a hot pan, cook your meat with a little canola oil. Be careful to sear your meat properly so that it

stays juicy inside.

Once cooked, let the meat rest for 5 minutes and slice.

Guacamole

Remove the flesh from the avocados.

Juice your half lime.

Chop your onion.

Chop your garlic clove.

Chop your coriander (branches and leaves, we are not afraid of oxidation here because everything will be mixed with the avocado flesh with little direct contact with the air).

Cut your cherry tomatoes in 4.

Mash the avocado flesh in a bowl and add the rest of the ingredients. Mix and season with salt and chili flakes to taste. (You can also put your avocado flesh on a board and chop/smash it with a knife, then add the rest of the ingredients and continue to chop until desired consistency. Season with salt and chili flakes to taste.)

Pickled red onions

Chop the red onion.

In a saucepan, combine the vinegar, sugar, coriander seeds and a pinch of salt. Bring to a boil. Put the red onion in the mixture and cover. Leave it for 30 minutes. Drain.

Salsa cocida

Turn on your oven to broil.

Set aside a few coriander leaves for the last touch.

Trim the ends of your onion, cut it into quarters, peel the quarters and spread them out in petals on a baking sheet covered with parchment paper. Add the cherry tomatoes.

Peel the garlic cloves, cut the stems of the chillies (remove the seeds if you want a less spicy salsa) and add them to the onion and tomatoes.

When everything is well colored, remove from the oven and let it cool down. Put the ingredients in a blender with the coriander.

Blend, season to taste and set aside.

Assembly

Cut your lime half into 4 pieces.

Heat your tortillas in the oven or in another pan (without fat).

Spread a tablespoon of guacamole in the center of your tortillas.

Place a few slices of flank steak on top of the guacamole, followed by some pickled red onions.

Finish with a drizzle of salsa cocida and a few cilantro leaves.

Serve with a wedge of lime.

Bon appétit!