



Carne Asada Street Tacos

Yield: 12 servings

Ingredients

2 lb	#25586 Philly Beef Slices
12 ea	corn tortillas
½ cup	orange juice
1 tbsp	orange zest
¼ cup	lime juice
1 tbsp	lime zest
6	cloves of garlic
½ cup	fresh cilantro
¼ cup	fresh oregano
1 tbsp	cumin
1 tbsp	chili powder
1 tsp	salt
1 tsp	black pepper
Garnish	diced onion, cilantro, lime

Preparation

- 1) Combine all ingredients and marinate for at least 1 hour up to 24 hours
- 2) Saute carne asada meat over medium-high heat 1-2 minutes
- 3) Heat tortillas in oil before serving
- 4) Garnish with diced onion, cilantro and a slice of lime