

From the book "Man Can Cook" for "The Saturday Herd"  
By Robert Sturm



## Grilled Carne Asada Tacos

### Ingredients:

- 1 Piece Marinated Carne Asada Steak
- 1 tsp. Vegetable Oil
- 1 tsp. All Purpose seasoning
- 4 each Tortilla's, Whole Wheat or Organic Corn
- 4 oz. Black Bean and Corn Relish
- ½ Cotija Queso Cheese or Vegan Cheese Crumbles
- ½ Chipotle Mayo

### Directions

Preheat grill. Mix All Purpose Seasoning and oil together. Rub mixture on carne asada steak. Grill carne asada steak 2 minutes on each side till medium done. Remove carne asada steak from grill. Set aside. Brown tortillas well on the grill or in a cast iron skillet. Place a bit of chipotle mayo on tortilla. Slice grilled steak thinly. Arrange 3- 4 slices of carne asada steak avocado on top of chipotle mayo. Place black bean and corn relish on top of carne asada steak. Top with cotija cheese crumbles Bon Appetite!!