

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

Carne Asada

Date:

Additional Ingredients:

- None

**THAW MEAL BEFORE
COOKING**

freezermealprep.pro

- Thaw the meal overnight in the fridge. Pull the steak out of the fridge and let it sit at room temperature for 15 minutes before cooking.

Grill:

- Grease and preheat the grill to high heat. Add steak and turn down to medium-high
- Grill steak for 5-6 minutes per side or to an internal temperature of 145-155 F. Grill time will vary depending on the thickness of the steak and the desired level of doneness.

Stove Top:

- Heat large skillet over medium high heat and spray with cooking spray.
- Add steak and marinade, and cook, stirring often, until steak has browned and marinade has reduced, about 5-6 minutes, or until desired doneness

Additional Instructions:

- Remove from heat and allow the steak to rest for 5-10 minutes before serving.
- If desired, dice up steak into bite-sized pieces.
- Serve with corn or flour tortillas with onion, avocado, ranchero cheese, a squeeze of lime or other desired taco toppings.