

## **Pollo Adsado**

### **Ingredients**

2 lb chicken thighs  
1 jalapeño seeded and minced  
4 cloves garlic minced  
1/2 cup fresh cilantro leaves chopped  
juice of 1 orange  
juice of 1 lime  
juice of 1 lemon  
2 tablespoons apple cider vinegar  
1/3 cup olive oil  
1 teaspoon ground cumin  
1 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper

### **Method of preparation:**

1. In a large glass baking dish whisk together Carne Asada marinade ingredients (jalapeño through black pepper) until combined. Add skirt steak in a single layer, turning to coat with marinade. Cover and refrigerate for at least 1 hour, but no longer than 8 hours
2. When you're ready to grill: preheat an outdoor grill to medium-high heat. Grill steaks for 7 to 10 minutes per side, turning once for medium-rare. Remove steaks and allow to rest for 5 minutes.
3. Slice thinly across the grain and serve.