

LA CASITA BEEF CARNE ASADA TACOS

CATEGORY Dinner

COOK TIME 30 +/- minutes

INGREDIENTS

- skirt steak
- flour or corn tortillas (Your choice)
- crema
- diced tomatoes
- guacamole
- cilantro
- La Casita Medium Original
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NOTES FROM LA CASITA

The steak char adds so much flavor and not overcooking the beef maintains the tender rich flavor of the beef.

DIRECTIONS

- 1) In a mixing bowl, mix cheese and La Casita Smoky Tomatillo Salsa. Devein and seed jalapenos & cut them into long pieces.
- 2) Using a spoon, add cheese and salsa mixture to the middle of the thigh. Add 1/2 or 1/3 of a seeded jalapeño piece.
- 3) Roll the thigh closed in such a way that the skin portion will finish off and wrap around the outside of the thigh. This will help seal up the wrap and create the egg.
- 4) Add bacon and wrap it in the same direction as the skin was wrapped around the thigh. As best as you can, try and place the eggs seams down to keep the eggs tightly closed.
- 5) Place on the outer heated zone of the grill. The bacon will burn up fast if it's put directly onto the fire. Turn the chicken thighs so I could get a nice sear on the bacon.