

Published July 12th, 2017

Carne Asada & Charred Vegetable Parmesan-cruste Tacos

By Susie Iventosch



Photo Susie Iventosch

Courtesy of Carol Berber

INGREDIENTS

Large Skirt Steak

1 cup orange juice (You can also use pineapple juice for a sweeter flavor.)

1/2 cup soy sauce

1-2 tsp minced garlic

Mi Rancho Organic Corn Tortillas

1 cup parmesan cheese

1 red bell pepper, remove seeds and slice into strips

1 green bell pepper, remove seeds and slice into strips

1 yellow/orange bell pepper, remove seeds and slice into strips

4-6 green onions, sliced in half

3-4 garlic cloves, sliced thinly

Olive or vegetable oil

Mexican Crema

DIRECTIONS

For the marinade, mix orange juice, soy sauce and garlic. Marinade skirt steak in the fridge for no more than 1 hour - if left too long the citrus will break down the meat too much and make it tough.

Heat a hot, cast iron pan on the grill or in the house. On high heat, add oil, all bell peppers, green onions and garlic. Fry until crispy and charred.

Bring steak to room temperature. On a hot barbecue grill, cook strip steak on high heat, flipping only once, for 2-3 minutes on each side. Remove and let rest. Cut into strips, cutting against the grain.

Place tortillas on the grill and sprinkle with Parmesan cheese. Remove once the cheese melts and the tortilla is toasted and bubbly. This will act to seal the tortilla and adds tons of flavor.

To assemble your tacos, add generous portions of carne asada, charred vegetables to the tortilla with the cheese on the inside. Add crema to taste.

That's pure tortilla joy.

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA