



Grilled Carne Asada



Ingredients

- 1 kg Flank Steak

For the Carne Asada Marinade

- 1 Jalapeño, seeded and minced
- ¼ cup Olive Oil
- Juice of 1 Orange
- Juice of 1 Lime
- Juice of 1 Lemon
- 2 tbsp. Apple Cider Vinegar
- 4 Cloves Garlic, minced
- ½ cup Fresh Cilantro Leaves, chopped
- 1 tsp. Chili Powder
- 1 tsp. Ground Cumin
- ¼ tsp. Ground Black Pepper
- 1 tsp. Kosher Salt
- 1 tbsp. Honey

tbsp = tablespoon

tsp = Teaspoon

ml = milliliter



Directions

1. In your **Chef Rectangular Dish**, whisk together all the ingredients for the Carne Asada marinade until combined. Add the raw flank steak and turn to coat with the marinade. Cover the dish with cling wrap and refrigerate for +/-1 hour.
2. Preheat your Chef Gas Braai to medium-high heat. Add the steaks to the braai and grill for +/-10 minutes per side, turning once for medium-rare. Remove steaks and allow to rest for +/-5 minutes.
3. Remove the grilled steaks from the braai and place on your **Chef Steak Cutting Board**. Slice thinly across the grain and enjoy with your preferred side dish.

tbsp = tablespoon

tsp = Teaspoon

ml = milliliter

