



Combine all ingredients in a large Ziploc bag or bowl. Add meat, massage marinade into meat and seal bag or cover bowl.



Marinate in bag for at least 24 hours, turning and massaging frequently.



Grill to medium rare.



Great for Tacos, Nachos, Burritos or by itself! You're going to love it!

-Chef Reilly

Chef Reilly's

CARNE ASADA

- 4 lbs. Skirt Steak (or Flank Steak)**
- 2 Oranges Sliced**
- ½ Cup Orange Juice**
- 2 Limes Sliced**
- 1 Tbsp. Oregano**
- 2 Tbsps. Cumin**
- 2 Tsp Piquin Chili**
- 4 Garlic Cloves chopped**
- ½ Cup Light Soy Sauce**
- 2 Jalapeños Sliced**
- 1 Med Onion Sliced**
- 1 Tsp Pepper**

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