



RanchRubbed Carne Asada Tacos with Avocado Crema Radish and Lime

Jacob · 29/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

4

Description

Ranchrubbed grilled steak is the star of these mouthwatering carne asada tacos served with avocado crema radish and lime

Ingredients

- - 1 ¼ pounds flank steak - 2 teaspoons Hidden Valley® Original Ranch® Salad Dressing and Seasoning Mix
- plus more for seasoning crema - Freshly ground black pepper
- to taste - ½ (8 ounce) container sour cream - 1 avocado
- pitted and peeled - 1 tablespoon lime juice - 8 tortillas
- warmed - 4 small radishes
- sliced thinly - Lime wedges

Instructions

1. Preheat a grill or pan over medium-high heat. Rub the skirt or flank steak on all sides with the Hidden Valley® Original Ranch® Salad Dressing and Seasoning Mix and black pepper to taste. Place steak on the grill and cook for 4 to 5 minutes on each side for medium-rare. Let rest for at least 5 minutes. Slice thinly against the grain. Put the sour cream
2. avocado
3. a pinch of seasoning mix
4. and lime juice into a blender or food processor. Puree until smooth. Fill each tortilla with steak
5. and top with the avocado crema and radish slices. Serve with lime wedges. Cook's Note: Both flank steak or skirt steak will work in this recipe.