

CARNE ASADA COCA-COLA MARINADE

**SERVES 4-6
AS AN ENTRÉE**



INGREDIENTS

- 2–3 lb flank or skirt steak
- ¼ cup olive oil
- Juice and zest of 2 limes
- 1 (12 oz) can Coca-Cola
- Tortillas, lime and toppings to serve

SPICE RUB:

- 1 tsp black pepper
- ½ tsp salt
- 2 tsp chili powder
- 1 tsp Mexican oregano
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp onion powder
- ½ tsp garlic powder
- ¼–½ tsp cayenne
- 2 tbs brown sugar

DIRECTIONS

1. Mix the spices and brown sugar. Rub over the steak.
2. Combine olive oil, lime juice, zest and Coca-Cola. Add the steak; cover and refrigerate for at least 2 hours.
3. Grill to the desired doneness. Rest for 5 minutes, slice thinly against the grain and serve with tortillas and toppings.

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