

Carne Asada Tostada with Pico de Gallo

- Prep Time: 55 minutes (plus overnight to marinate)
- Cook Time: 8 minutes
- Total Time: 1 hour, 3 minutes (plus overnight to marinate)
- Servings: 8 Tostadas



Ingredients:

Pico de gallo:

- 1/2 onion, finely chopped
- 1 large tomato, finely chopped
- 1/4 cup chopped cilantro
- 1/2 jalapeño, seeded and finely chopped
- 1 lime, juiced
- Stonemill Iodized Salt, to taste

Tostada:

- 2 cups + 1 tablespoon Carlini Vegetable Oil, divided
- 8 Pueblo Lindo White Corn Tortillas
- 1.5 pounds Black Angus Thin Sliced Sirloin Tip Steak, finely chopped
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste
- 8 ounces Casa Mamita Refried Beans
- 4 ounces Happy Farms Monterey Jack Cheese, shredded
- 1 cup shredded romaine or iceberg lettuce

Directions:

1. Preheat oven to 375°.
2. For pico de gallo: In a medium bowl, combine onion, tomato, cilantro and jalapeño. Add the lime juice and season to taste with salt. Set aside.
3. In a large skillet, heat 2 cups vegetable oil to 375°. Fry tortillas for 1 minute per side or until golden brown. Drain tostada shells on paper towels.
4. In a large skillet, heat 1 tablespoon vegetable oil over medium-high heat. Sauté tip steak until brown and cooked through. Season to taste with salt and pepper.
5. Meanwhile, heat the refried beans in the microwave or on the stove.
6. To assemble: Spread each tostada with refried beans. Top with shredded cheese, steak, pico de gallo and shredded lettuce.



Recipe Courtesy of:
ALDI Test Kitchen