



RECIPE

rhino

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Smoky Citrus CARNE ASADA



Description:

This smoky citrus carne asada features tender flank or skirt steak marinated in a bold blend of citrus, garlic, herbs, and spices, then grilled over high heat for a beautifully charred exterior and juicy interior. Perfect for tacos, burritos, rice bowls, and family cookouts, this versatile recipe delivers authentic flavor with every bite.

INGREDIENTS

Carne Asada

- 2 pounds flank steak or skirt steak
- ½ cup orange juice
- ¼ cup lime juice
- 2 tablespoons lemon juice
- 1 tablespoon apple cider vinegar
- ¼ cup olive oil
- 5 cloves garlic, minced
- ¼ cup chopped fresh cilantro
- 1 teaspoon ground cumin
- ½ teaspoon ancho chili powder
- ½ teaspoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon soy sauce
- 1 teaspoon Worcestershire sauce

RHINO TIP



High heat is the key to authentic carne asada. A quick char over a very hot grill creates the signature smoky flavor without drying out the steak.



PREP TIME
15 min



MARINATE TIME
4 hr



COOK TIME
15 min



TOTAL TIME
4 hr 30 min



YIELD
6 servings

STEP-BY-STEP INSTRUCTIONS



1 Prepare the marinade.

In a large bowl or zip-top bag, combine the orange juice, lime juice, lemon juice, apple cider vinegar, olive oil, garlic, cilantro, cumin, ancho chili powder, chili powder, smoked paprika, oregano, salt, black pepper, soy sauce, and Worcestershire sauce. Mix well.



2 Marinate the steak.

Add the flank or skirt steak and turn to coat evenly. Cover and refrigerate for at least 4 hours or overnight for deeper flavor.



3 Preheat the grill.

Preheat a grill or grill pan over high heat. Remove the steak from the marinade and discard the remaining marinade.



4 Grill the steak.

Cook the steak for 4–7 minutes per side, depending on thickness and desired doneness, until nicely charred and cooked to your preference.



5 Rest and slice.

Transfer the steak to a cutting board and let it rest for 10 minutes. Slice thinly against the grain for the most tender bites.



6 Serve.

Serve immediately with warm tortillas, rice, beans, or your favorite toppings.

TIPS & VARIATIONS



1. Street-Style Tacos

Serve with warm corn tortillas, chopped onion, fresh cilantro, and lime wedges for authentic street-style carne asada tacos.



2. Marinate Overnight

Marinating overnight develops deeper flavor, but even 4 hours will produce excellent results.



3. Rest and Slice Properly

Allow the steak to rest for 10 minutes before slicing and always cut against the grain for the most tender carne asada.



4. Turn Up the Heat

Add diced jalapeños, chipotle powder, or cayenne pepper to the marinade for extra spice.



5. Use the Leftovers

Leftover carne asada is perfect for burritos, quesadillas, nachos, rice bowls, omelets, and breakfast burritos.



Family favorites, one recipe at a time.

