Carne Asada Tacos with Avocado Pico de Gallo

Lime juice form 2 limes 3 Tablespoons cilantro, chopped

1 pound skirt steak 1 Tablespoon jalapeño, diced

1 teaspoon cumin 1 teaspoon lime juice

½ teaspoon salt 1 garlic clove

½ teaspoon red pepper 1 medium avocado, diced

1 tomato, diced 8 corn tortillas

Combine juice from 2 limes, cumin, salt and red pepper in Ziploc.

Add steak and marinate in frig for 3 hours.

Grill steak 10 minutes on each side.

Let stand 10 minutes.

Slice into ½” pieces.

Combine tomato, cilantro, jalapeño, lime juice, garlic and avocado.

Warm each tortilla over gas flame and serve with steak and salsa.