

SPOTLIGHT RECIPE



FLANK STEAK TOSTADA

Layer crunchy tostadas with slices of coffee-chili marinated grilled steak, and top with popular Mexican toppings like avocado, jalapeno, cotija cheese, crema and cilantro.

SERVES 4

INGREDIENTS

- 1/4 cup brewed coffee, at room temperature
- 2 tablespoons chili powder
- 2 tablespoons olive oil, plus more for brushing
- Kosher salt and freshly ground black pepper
- 1 1/2 pounds skirt steak, cut into 4 equal pieces
- 1 red onion, cut into 1/2-inch-thick rounds
- 8 store-bought corn tostadas
- 1/2 cup lightly packed fresh cilantro leaves
- Sliced avocado, Mexican crema, crumbled Cotija cheese, pickled jalapenos, shredded lettuce and/or lime wedges, for serving

DIRECTIONS

In a shallow baking dish, whisk together the coffee, chili powder, oil, 1 teaspoon salt and a few grinds of pepper. Add the skirt steak, turn to coat and set aside at room temperature to marinate for about 20 minutes.

Preheat the grill.

While the steak marinates, brush the onion rounds lightly with oil and grill, flipping occasionally, until soft and lightly charred, about 15 minutes; set aside. Drain the marinade from the steaks and grill, flipping once until medium-rare on the inside with deep grill marks, 3 to 4 minutes per side. Transfer the steaks to a cutting board to rest for 5 minutes, and then thinly slice against the grain.

Top each tostada with a mound of steak, some grilled onions and cilantro leaves. Serve with sliced avocado, Mexican crema, crumbled Cotija cheese, pickled jalapeno, shredded lettuce and/or lime wedges.

Side dishes

Pico de Gallo Sauce
Arroz Mexicano

