

# SANTITAS® Carne Asada Nachos

## Ingredients

- 1/2 cup Beer
- 1/2 cup Freshly squeezed orange juice
- 1/4 cup Freshly squeezed lime juice
- 2 tbsp Olive oil
- 2 tbsp Soy sauce
- 2 Cloves garlic, minced
- 2 tsp Chili powder
- 1 tsp Ground cumin
- 1 tsp Salt
- 1 tsp Black pepper
- 1 lb Flank steak
- 6oz (just over half an 11-oz bag) SANTITAS® Yellow Corn
- 2 cups Shredded Monterey Jack cheese
- 3/4 cup Guacamole
- 3/4 cup Pico de gallo
- 1/4 cup Sour cream
- 1/4 cup Finely crumbled cotija cheese
- 2 Scallions, thinly sliced

## How to make it

1. In resealable container, whisk together beer, orange juice, lime juice, oil, soy sauce, garlic, chili powder, cumin, salt and pepper. Add steak to marinade and turn to coat. Cover and marinate in refrigerator for at least 4 hours or up to overnight.
2. Preheat oven 425°F. Preheat grill to medium-high heat; grease grates well.
3. Remove steak from marinade (discard marinade).



 PREP TIME	 COOK TIME	 TOTAL TIME	 SERVING
20 minutes	20 minutes	40 min (+ 4 hours 10 minutes standing time)	4 to 6

## Made with



SANTITAS® Yellow Corn

4. Grill steak, turning once, for 10 to 12 minutes for medium-rare or cook to preferred doneness. Let steak rest for 10 minutes before thinly slicing against the grain.
5. Meanwhile, arrange half the SANTITAS® Yellow Corn Tortilla Triangles on parchment paper-lined pizza pan or baking sheet. Scatter with half the Monterey Jack cheese. Repeat with remaining chips and remaining Monterey Jack cheese.
6. Bake for 6 to 9 minutes or until cheese has melted.
7. Top nachos with sliced steak, guacamole, pico de gallo, sour cream, cotija and scallions.