

IP Carne Asada

Source: adapted from paintthekitchenred.com

Note: "...If you love ordering Carne Asada street tacos from your favorite food truck or Mexican restaurant, you're going to love this recipe. The recipe is super easy and the beef comes out tender and so flavorful.

Carne Asada (pronounced "caar-nay ah-saa-da") means "grilled meat" in Spanish and is traditionally a grilled skirt steak or flank steak that can be used in tacos, fajitas, or served straight up with rice, tortillas, and vegetables."

Prep time: 15 min **Cook Time:** 12 min **Total Time:** 30 min

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Ingredients:

1 † Ancho Chile Powder
1 † fresh ground Tellicherry Black Pepper
2 † Brown Sugar
1 T Mexican Oregano
¾ † Celtic Sea Salt
1 T Garlic, minced
2 T Lime Juice
¼ c Plain Yogurt
¼ c Beef Stock
2½ lbs Beef Chuck, cubed or sliced into strips
½ c White Onion, chopped
6 dried Arbol Chiles, stems removed

Directions:

In a medium bowl, combine ancho chile powder, black pepper, brown sugar, Mexican oregano, salt, garlic, lime juice, yogurt, and beef stock. Add beef to the marinade and stir to combine. Let marinate for 1 hour.

Add beef and marinade to the Instant Pot inner pot. Stir in onion. Add in dried arbol chiles.

Close the lid and pressure cook for 12 minutes. Let the pressure release naturally (NPR). Open Instant Pot lid and stir contents.

Remove beef with the slotted spoon and transfer to a serving bowl.

Serve Instant Pot Carne Asada in warmed tortillas, with your choice of toppings including queso fresco, guacamole or avocado pieces, salsa, pico de gallo, crema, pickled onions, cabbage, sautéed vegetables, and cilantro.