

# COMIC-CON @HOME 2020 OFFICIAL RECIPE:



## CARNE ASADA

2 lbs. diced sirloin steak  
1 tbsp chili powder  
½ tbsp cumin  
1 tbsp fresh chopped garlic  
1 lime - juiced  
1 orange - juiced

½ bunch cilantro  
1 tbsp kosher salt  
1 tbsp coarse black pepper  
½ cup chopped white onions  
1 ½ cup olive oil  
½ tbsp dried oregano

## DIRECTIONS

Blend all the marinade ingredients (except the oil) together thoroughly. With the blender running on medium speed, add the oil slowly until it is emulsified well.

Marinate the beef in this marinade for 24–36 hours.

Drain off excess marinade and cook the carne asada in a large cast iron skillet on medium-high heat, stirring every 60 seconds until fully cooked.

Once the meat is cooked and there is no moisture in the pan, add 2 tablespoons of oil to the beef and turn the heat to high to sauté for 5 additional minutes. This will help caramelize the beef and create lots of delicious crispy bits for your burrito.

## CALIFORNIA BURRITO:

14" flour tortilla  
2.5 oz shredded Cheddar-Jack  
cheese blend  
6 oz. cooked carne asada

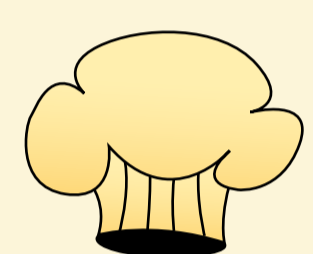
A big handful of French fries  
1 tbsp pico de gallo  
3 oz fresh guacamole

## DIRECTIONS

Have all your ingredients ready to go before you begin rolling. Hot carne asada and piping hot fries will ensure that the cheese melts well.

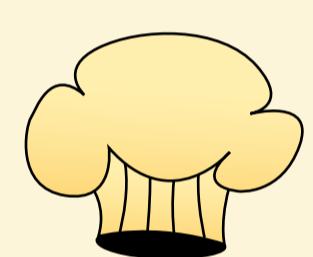
Build your burrito in this order: hot tortilla, cheese, hot carne asada, hot fries, pico de gallo, and guacamole last. Tuck in the tortilla's ends and roll tightly. Serve with your favorite salsa and a dollop of sour cream.

### WHERE YOU KNOW IT FROM:



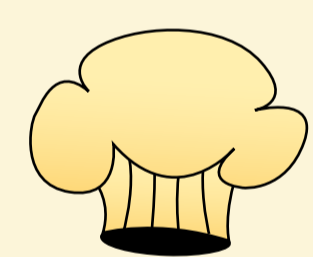
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### COOKING TIME:



Approximately  
24–36 hours

### WHAT YOU NEED:



Skillet  
Blender

**Blend!**

**Saute!**

**Roll!**