

slow cooker carne asada

SERVES 4

RECIPE FROM: [5 Dollar Dinners](#)

COOK TIME: 8 hours

½ cup onion, chopped

5 garlic cloves

1 jalapeño, seeded

small bunch of cilantro

2 Tbsp olive oil

1½ lbs flank or skirt steak

Salt and pepper

ADD onion, garlic, jalapeño, cilantro and olive oil into a small food processor or food chopper.

GRIND until it makes a paste like spread.

PLACE the flank steaks in the base of the slow cooker and season with salt and pepper.

SPREAD the mixture on top of the meats.

COOK on low and for 8 hours.

REMOVE carefully from the slow cooker, as it will be very tender.

MAKE IT A MEAL: Serve with grilled or roasted bell peppers, onions and broccoli and a baked sweet potato.

