



Casa Mendosa™ Flank Steak Tostadas

Serves 4 / 40 mins

INGREDIENTS

4-6 Casa Mendosa™ Corn Tortillas	2 tsp. kosher salt, divided
1 tbsp. ground chipotle chili	1 (2 lb) flank steak
1 tbsp. dark brown sugar	1 tbsp. olive oil
1 tsp. ground coriander	1 avocado
1 tsp. garlic powder	1 tbsp. fresh lime juice, plus lime wedges for serving
1 tsp. onion powder	
1/4 tsp. black pepper	

Toppings: Cherry tomato halves, Shredded cabbage, Thinly sliced radishes

DIRECTIONS

 **Prep time 10 min | Cook 30 min | Ready in 40 min**

- 1** Preheat grill to medium (about 400°F). Stir together ground chipotle chills, brown sugar, coriander, garlic powder, onion powder, pepper, and 1 1/2 tsp. of the salt in a small bowl. Brush both sides of steak with olive oil; rub spice mixture over both sides of the steak, pressing to adhere.
- 2** Grill steak, covered with grill lid, to desired degree of doneness, about 7 minutes on each side. Remove from grill, and let rest 10 minutes. Cut diagonally across the grain into thin slices.
- 3** Mash avocado, and stir together with limejuice and remaining 1/2 tsp. salt; spread over Casa Mendosa™ tortilla. Top with steak slices and desired toppings.
- 4** Serve with lime wedges and enjoy!

