

# CARNE ASADA BURRITO, PESTO & CHARRED SALSA

F MEDIUM

Last Modified: 07/02/2016

PREP: 12 Hrs  
COOK: 30 Min  
GRILLED

MEXICAN

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pounds	Skirt Steak	Halved
10	10 Inch	Flour Tortillas (Old El Paso)	Toasted
3	Large	Ripe Tomatoes (Seeds & Jelly Gone)	Julienned
1	Recipe	Cilantro Pesto (Below)	
1	Recipe	Charred Salsa (Below)	

## MOJO MARINADE

1	Tbsp	Canola Oil (Plus More For Grill)	
2	Whole	Fresh Limes	Juiced
2	Whole	Fresh Oranges (1 Zested)	Juiced
4	Cloves	Garlic	Chopped
3/4	Cup	White Onion	Fine Chop
1	Tbsp	Chili Powder (Mild / Hot)	
1	Tbsp	Ground Cumin	
1	Tbsp	Kosher Salt	

## CILANTRO PESTO

2	Cups	Pumpkin Seeds	Toasted
8	Cups	Coriander Leaves & Stems (Cilantro)	Chopped
2	Cups	Fresh Italian Parsley Leaves	Chopped
4	Whole	Limes	Juiced
1	Cup	Extra Virgin Olive Oil (EVOO)	
4	Large	Jalapeno Peppers (No Seeds Or Ribs)	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## CHARRED SALSA

6	Large	Tomatillo's (Husks Removed)	
6	Cloves	Garlic (Skin Intact)	
4	Large	Ripe Plum Tomatoes	
1	Medium	White Onion (Skin & Root Intact)	Quartered
2	Dried	Ancho Chile Peppers (Seeded)	
2	Whole	Fresh Poblano Chiles (Seeded)	
1/2	Cup	Fresh Coriander Leaves (Cilantro)	Chopped
2	Tsp	Agave Nectar (Torani)	
2	Whole	Limes	Juiced
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

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<b>PREPARATION</b>	
<b>FACTOID</b>	This makes an outrageously good Burrito. This says 10 servings, but around here, it's MUCH closer to 5. This will indeed become your go-to Mexican Sandwich. The Pesto and Salsa are also FANTASTIC on Fajitas.
<b>HINTS</b>	While this is a little time-consuming, the ONLY truly difficult thing here is halving a whole Skirt Steak into two very thin, long, wide Steaks: Lay the Skirt Steak on a cutting board near the edge. CAREFULLY and gently using a long VERY sharp thin bladed knife begin to slice the Steak in half while pressing on the top lightly with your fingertips. As soon as you are about 3 inches in, place the heel of your hand on top of the Steak and continue slicing it to the end. You want to end up with 2 same-thickness Steaks that are as wide and as long as was the original Skirt Steak - SIMPLE EH? You may optionally cut the Steak into pieces just long enough to fit inside your Grill Pan - If using a grill, leave the Steak Strips whole.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Very Sharp Fillet Knife</li> <li>2) Food Processor OR Blender</li> <li>3) Charcoal OR Gas Grill OR Large Grill Pan</li> <li>4) Small Mixing Bowl</li> <li>5) Medium Stainless Steel Skillet</li> </ol>
<b>PREP</b>	<p><b>DISH</b></p> <ol style="list-style-type: none"> <li>1) Slice the Skirt Steak in half as outlined above.</li> <li>2) Remove the seeds and jelly from the Tomatoes and slice them into long thin strips and set them aside.</li> <li>3) Toast the Tortillas lightly over an open gas stove flame and set them aside.</li> </ol>
<b>PREP</b>	<p><b>MOJO MARINADE</b></p> <ol style="list-style-type: none"> <li>1) Zest 1 of the Oranges and set it aside.</li> <li>2) Juice the Oranges and mix it into the Zest.</li> <li>3) Juice the Lime and mix it into the Zest.</li> <li>4) Chop the Garlic Cloves and mix them into the Zest.</li> <li>5) Finely chop the Yellow Onions and mix them into the Zest.</li> </ol>
<b>PREP</b>	<p><b>CILANTRO PESTO</b></p> <ol style="list-style-type: none"> <li>1) Toast the Pumpkin Seeds as outlined below and set them aside.</li> <li>2) Chop the Cilantro and set it aside.</li> <li>3) Remove the seeds and ribs from the Peppers, chop them and set them aside.</li> <li>4) Juice the Limes and set it aside.</li> </ol>
<b>PREP</b>	<p><b>CHARRED SALSA</b></p> <ol style="list-style-type: none"> <li>1) Remove the paper from the Garlic Cloves and set them aside.</li> <li>2) Quarter the Yellow Onion and se it aside. and set them aside.</li> <li>3) Chop the Cilantro Leaves and set them aside.</li> <li>4) Juice the Limes and set it aside.</li> </ol>
<b>1</b>	<p><b>MOJO MARINADE:</b> Add the Canola Oil, Lime Juice, Orange Zest, Orange Juice, Garlic, Onions, Chili Powder, Cumin and Salt in a large zip lock bag, seal and squeeze to mix it thoroughly. Adjust the seasoning if necessary. Add in the Skirt Steak slabs. Marinate them in the refrigerator for at least 4 hours or maximum overnight, squeezing the bag every so often to recoat the Steak with the Marinade..</p>

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1	<b>CILANTRO PESTO:</b> Place the Pumpkin Seeds into a dry skillet and toast them on medium heat until lightly golden and fragrant, 5 to 6 minutes. Add the Cilantro, Parsley, Olive Oil, Lime Juice and Jalapenos into a food processor, and then pulse until smooth but still slightly chunky. Adjust the seasoning as you see fit.
1	<b>CHARRED SALSA:</b> Heat a large grill pan over medium high heat. Add in the Tomatillos, Garlic, Tomatoes, Onion and Poblano Chilies. Char them on all sides until blackened in parts, removing the charred Vegetables and Chilies to a cutting board once blackened. Depending on their size, each Vegetable will char at a different rate.
2	<b>CHARRED SALSA:</b> Place the dried Ancho Chiles into a small bowl and pour in enough very hot water to cover them. Allow them to set until softened, 8 to 10 minutes. When softened, remove the stems and seeds.
3	<b>CHARRED SALSA:</b> Remove the stem and seeds from the charred Poblano as well as the skins from the charred Garlic Cloves and Onion Quarters.
4	<b>CHARRED SALSA:</b> Put the soaked Ancho and Poblano Chilies, Tomatillos, Garlic, Tomatoes, Onion, Cilantro, Agave and Lime Juice into the bowl of a food processor and blend it until mostly smooth. Season the mixture with Salt and Pepper to taste.
1	<b>STEAK GRILL:</b> Heat a grill or large grill pan over medium high heat and lightly coat it with Canola Oil. Pull the Steak Slabs out of the marinade and grill them until they are charred and nice and crusty, 5 to 7 minutes a side. Remove them and allow them to rest tented with aluminum foil for 10 minutes before slicing. Slice the Meat thinly across the grain. This is MUCH better over a hot grill, but in the winter - what the hell - messy, but any port in a storm.....
SERVE	<b>BURRITO BUILD:</b> Place a Toasted Flour Tortilla flat and smear on an even layer of Cilantro Pesto. Sprinkle with Tomatoes and pile on the Sliced Steak. Wrap it up tight and eat it whole, or slice it in half on the bias. Don't forget to dunk it in or spoon on plenty of the Charred Salsa.