

# Carne Asada Steak

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 [sakurasoup.com/recipes/carne-asada](https://sakurasoup.com/recipes/carne-asada)

1. To make the marinade sauce, combine 1 cup of **Cherry Tomato Salsa** and 2 Tablespoons of **Ginger Broth Concentrate w/Umami** into a bowl. Mix well and set aside
2. Pat the steaks dry with paper towels, place the meat on the sheet pan, marinate both sides.
3. Transfer the marinated meat and sauce into a freezer bag. Squeeze to remove air and seal the bag tightly.
4. Leave in the refrigerator for 12 hours.
5. Preheat the grill to 650F, make sure that the bottom draft door is wide open while preheat. Place the grill in and close the lid, make sure the lid draft is open while pre-heating.
6. At 650F, place the meat on the grill. Grill for 3 minutes on each side for medium rare or until browned and cooked to your desired degree of doneness.
7. Transfer to a cutting board and let rest at least 5 minutes.
8. Find the line of grain on the steak and slice crosswise against grain. Serve the sliced steaks on the plates.

If you don't have time for marinate for 12 hours, thinly slice the meat before marinating and combine with the salsa in a freezer bag and rest for 1 hour. It will help to reduce the marinating time when you are making the carne asada steak for stir-fries, taco and etc.