



## Grilled Carne Asada with Grilled Peppers and Onions

Recipe and photo from Traeger.



### Ingredients

#### Marinade:

- 2 1/2 CUPS Mexican light beer
- 1/2 cup Chipotle peppers in adobo sauce
- 4 cloves GARLIC, CRUSHED
- 1 Tbsp CUMIN
- 2 Tbsp BROWN SUGAR
- 2 Tbsp SALT
- 1 GRAPEFRUIT, SLICED
- 1 ORANGE, SLICED
- 2 LIMES, SLICED
- 2 LEMONS, SLICED

#### Carne Asada:

- 1 LB SKIRT STEAK
- 2 GREEN BELL PEPPERS
- 2 YELLOW ONIONS, SLICED
- Olive Oil
- LIME, to serve
- CILANTRO, to serve
- GUACAMOLE, to serve
- RICE, to serve
- BEANS, to serve

### Preparation

In a medium baking dish, combine: beer, chipotle peppers in adobo sauce, garlic, cumin, brown sugar and salt. Mix well. Add the skirt steak to the marinade and toss to coat. Add citrus slices on top of skirt steak. Transfer to fridge and marinate from 1 hour to overnight. Remove from marinade and pat dry. When ready to cook, start the Traeger on Smoke with the lid open until a fire is established (4-5 minutes). Set the temperature to High and preheat, lid closed for 10-15 minutes. Toss the bell peppers in olive oil and place directly on the grill. Lay the onion slices next to the bell peppers and cook for 10-15 minutes or until the peppers and onions have softened and developed a light brown color. Place the skirt steak directly on the grill grate and cook for 3-5 minutes each side or until the exterior is lightly browned and the internal temperature reaches 125 degrees F for medium rare. Remove from grill and rest 5-10 minutes. Slice meat against the grain into strips. Remove the peppers and onions from the grill and slice into strips. Serve with the sliced steak, lime, cilantro, guacamole, rice and beans.

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