

# 30-Minute Steak Tostadas

## **INGREDIENTS**

- 1-1¼ lb flank steak or skirt steak
- 1 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- 1 tsp chili powder
- ½ tsp cumin
- ½ tsp garlic powder
- ½ tsp dried oregano
- Juice of ½ lime

## **Tostadas**

- 8 tostada shells
- 1 cup refried beans (pinto or black)
- 1-2 tbsp water (to loosen beans)

## **Toppings**

- 1 cup shredded romaine lettuce
- 1 cup cherry tomatoes, diced
- ½ cup crumbled cotija cheese (or feta)
- ½ avocado, sliced
- ¼ cup thinly sliced red onion
- Fresh cilantro

## **DIRECTIONS**

1. Pat the steak dry.
2. Rub with: olive oil, salt, pepper, chili powder, cumin, garlic powder, oregano, lime juice
3. Let sit while you prep the toppings.
4. Heat a large skillet over medium-high heat until very hot.
5. Cook the steak 4-5 minutes per side for medium-rare.
6. Remove from the pan and let rest 5-10 minutes.
7. Slice very thin against the grain. (For the kid plates, cut some of the steak into small bite-sized pieces.)
8. Place tostada shells on a baking sheet and warm in a 400°F oven for 3-4 minutes until crisp.
9. Heat refried beans in a small saucepan or microwave with 1-2 tablespoons water to loosen them.
10. Stir in a small pinch of cumin and salt if desired.
11. Spread 2-3 tablespoons beans onto each tostada shell.
12. Add desired toppings
13. Drizzle with avocado lime crema and finish with fresh cilantro.