Carne Asada in the Slow-Cooker for Two



Ingredients:

1 pound skirt steak

1 lime, zested and juiced

1 teaspoon cumin

½ teaspoon paprika

4 cloves garlic, minced

1 teaspoon Mexican oregano, dried

¾ teaspoons salt

¼ teaspoon pepper

Preparation:

Cut skirt steak in half or in thirds so it can fit into slow cooker. Season with salt and pepper. Set aside.

In a small bowl, mix together limejuice, lime zest, cumin, paprika, garlic, and oregano. Rub into the skirt steak.

Place skirt steak into a small slow-cooker and cook on low for 4 hours.

Remove pot from base and partially open lid. Allow to rest for 10 minutes. Slice and serve with chimichurri sauce (Argentinian steak marinade).