

## Authentic Mexican Tostadas de Carne Asada You Can Make at Home

Craving bold Mexican flavor with crunch, spice, and all the toppings? These



**TIME**  
**30 min**

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### INGREDIENTS

For the Carne Asada:

- 1 lb flank or skirt steak
- 2 tbsp olive oil
- 2 garlic cloves, minced
- Juice of 1 lime
- 1 tsp cumin
- 1 tsp chili powder
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp black pepper

For the Tostadas:

- 6 tostada shells
- 1 cup guacamole
- 1 cup pico de gallo

Optional toppings: shredded lettuce, sour cream, shredded cheese

Fresh cilantro and lime wedges for garnish

### DIRECTIONS

- 1. Marinate the Carne Asada:** In a bowl, mix olive oil, garlic, lime juice, cumin, chili powder, paprika, salt, and pepper. Rub all over steak and let marinate for at least 30 minutes (up to 2 hours for more flavor).
- 2. Grill the Steak:** Preheat grill or skillet over medium-high heat. Grill steak for 4-5 minutes per side, depending on thickness and preferred doneness. Rest 5 minutes, then slice thinly against the grain.
- 3. Assemble the Tostadas:** Spread guacamole over each tostada shell. Top with sliced steak, spoonfuls of pico de gallo, and any additional toppings you love.
- 4. Serve:** Garnish with cilantro and a squeeze of lime. Serve immediately while shells are crisp.

### SWAPS & NOTES

Steak : Flank and skirt are classic, but sirloin works too.

Tostada shells : Make your own by frying or baking corn tortillas.

Guacamole : Store-bought is fine, but fresh mashed avocado with lime and salt works in a pinch.

Pico de gallo : Swap in mango salsa or roasted corn salsa for variety.

## TIPS FOR SUCCESS

Slice steak thinly against the grain for tender bites.

Don't overload tostadas or they'll become soggy and hard to eat.

Grill the steak last minute so it's warm and juicy when serving.

Let guests build their own -it's a fun, interactive way to serve!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/authentic-mexican-tostadas-de-carne-asada-you-can-make-at-home/>