

## Steak Carne Asada Burritos - The Ultimate Loaded Burrito Recipe

Few meals are as satisfying as a big, flavor-packed burrito, and these



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Carne Asada:

- 1.5 lb flank or skirt steak
- 3 garlic cloves, minced
- 1 jalapeño, seeded and chopped
- 1/4 cup fresh cilantro, chopped
- Juice of 2 limes
- 2 tbsp orange juice
- 2 tbsp olive oil
- 1 tbsp soy sauce
- 1 tsp ground cumin
- 1 tsp chili powder
- 1 tsp smoked paprika
- Salt, to taste
- Black pepper, to taste

For the Burritos:

- 4 large flour tortillas
- 2 cups cooked Mexican rice
- 1 cup black beans, drained and rinsed
- 1 cup shredded cheese (cheddar, Monterey Jack, or Mexican blend)
- 1 cup pico de gallo or fresh salsa
- 1 avocado, sliced or 1/2 cup guacamole
- 1/2 cup sour cream (optional)
- Extra cilantro and lime wedges for garnish

### DIRECTIONS

1. Prepare the Marinade: In a bowl, mix together:
2. Garlic
3. Jalapeño
4. Cilantro
5. Lime juice
6. Orange juice
7. Olive oil
8. Soy sauce
9. Cumin
10. Chili powder
11. Smoked paprika
12. Salt and black pepper
13. Marinate the Steak: Place the steak in a resealable bag or shallow dish and pour the marinade over it.
14. Ensure the steak is well coated, then refrigerate for at least 1 hour, or overnight for maximum flavor.
15. Grill the Steak: Heat a grill or grill pan over high heat.
16. Cook the steak for 3-5 minutes per side until it reaches medium-rare to medium doneness.
17. Rest and Slice: Remove the steak from the grill and allow it to rest for 5 minutes.
18. Slice the meat thinly against the grain for the most tender texture.
19. Warm the Tortillas: Heat the tortillas in a dry skillet for about 30 seconds per side until soft and flexible.
20. Assemble the Burritos: Place a tortilla on a flat surface and layer with:

21. Mexican rice
22. Black beans
23. Sliced carne asada
24. Shredded cheese
25. Pico de gallo

## SWAPS & NOTES

This recipe can easily be adapted to suit your taste.

Steak alternatives Flank steak and skirt steak are traditional, but sirloin or flat iron steak also work well.

Rice options Mexican rice adds great flavor, but cilantro lime rice or plain white rice works too.

Bean choices Pinto beans can be used instead of black beans.

### TIPS FOR SUCCESS

Marinate longer for deeper flavor Even a few extra hours makes a noticeable difference.

Slice against the grain This keeps the steak tender instead of chewy.

Don't overfill the burritos Too many fillings can make them difficult to roll.

Warm tortillas first This prevents cracking while rolling.

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

Original recipe: <https://chefmaniac.com/steak-carne-asada-burritos-the-ultimate-loaded-burrito-recipe/>