



## Steak Tostadas

8 store bought tostadas or 8 deep fried corn tortillas  
1 1/2 pounds flank steak  
1/2 tablespoon chili powder  
1/2 teaspoon cumin  
1/2 teaspoon coriander  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 medium tomato, diced  
1/2 cup finely sliced iceberg lettuce  
1- 12 oz. can refried beans, heated  
1 avocado, diced (if you dice them in advance cover them with a little lime juice or leave the seeds in with the avocado to prevent it from turning brown)  
1/2 cup Mexican blend shredded cheese (or cheddar or Monterrey)  
Sour cream  
Finely chopped cilantro for garnish  
Lime wedges for garnish  
Salsa – optional

Rinse and pat dry the meat. Mix the chili powder, cumin, coriander, salt and pepper in a bowl. Rub the meat on all sides.

Heat a large skillet until hot. Add some oil. Place the beef in the pan and cook until a brown crust forms at the bottom - about 4 minutes. Flip the meat and cook for another 4 to 5 minutes for medium rare beef. Go ahead and cook it longer if you like your meat to be well done. Remove from heat and cut into strips, against the grain.

Place the lettuce, tomatoes, avocados, sour cream, beans, cheese, salsa and beef into separate bowls. Serve everyone 2 tostadas and let them assemble their own. Enjoy!