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*Quick Carne Asada Tacos w/ Tomatillo Salsa*

*10 servings*

<i>4 lg</i>	<i>Cloves Garlic, minced</i>
<i>2 Tbsp</i>	<i>Ancho Chili Powder</i>
<i>1 ½ Tbsp</i>	<i>Brown Sugar</i>
<i>1 Tbsp</i>	<i>Black Pepper, ground</i>
<i>2 tsp</i>	<i>Mexican Oregano</i>
<i>2 tsp</i>	<i>Cumin, ground</i>
<i>2 tsp</i>	<i>Kosher Salt</i>
<i>½ tsp</i>	<i>Cinnamon, ground</i>
<i>2 ½ lbs</i>	<i>Skirt Steak, sliced into thin strips against the grain</i>
<i>1 cup</i>	<i>Spanish Onion, sliced</i>
<i>¼ cup</i>	<i>Canola Oil</i>
<i>10 ea</i>	<i>10 inch Flour Tortillas</i>
<i>As Needed</i>	<i>Purchased Tomatillo Salsa</i>

*In a stainless steel bowl mix the garlic, ancho, sugar, black pepper, oregano, cumin, kosher salt, & cinnamon. Now toss the skirt steak in the spice blend, be sure to coat pieces well. Allow to sit for 15- 30 minutes to marinate. Heat a large heavy skillet over high heat until hot. Add the oil and steak, turning often. Next add the onions and sauté and toss for 2-3 minutes. Remove from heat and divide evenly among the 10 tortillas. Top each with the tomatillo salsa, roll up and serve warm.*