

Crockpot Carne Asada Loaded Fries

Ingredients:

For the carne asada

- 1 ½ lbs. flank steak
- 1 yellow onion, diced
- 1 red bell pepper, diced
- 4 garlic cloves, minced
- 1 tsp. cumin
- 1 tsp. chili powder
- 1 tsp. smoke paprika
- 1 tsp. sea salt
- Juice of 1 orange
- Juice of 2 limes
- 1/3 cup beef broth

For the fries

- 3 large sweet potatoes, sliced into fries
- 3 T. melted butter or ghee
- Couple pinches of sea salt
- 1-2 T. Primal Palate Adobo Seasoning

For the tomato salsa

- 1 cup cherry tomatoes, cut in fourths
- Handful of cilantro, minced
- ¼ red onion, minced
- Juice of 1 lime
- Pinch of sea salt
- Pinch of garlic powder

For the guacamole

Store bought would work here... like Wholly Guacamole or

- 2 avocados, mashed
- ¼ white onion, minced
- 2 garlic cloves, minced
- ½ jalapeno, minced
- Juice of 2 limes
- 2 pinches of sea salt
- Pinch of cayenne pepper
- Pinch of garlic powder

PROCESS:

- Place all ingredients for the carne asada in crockpot, cover and cook on low for 7-8 hours. Use a fork to shred the carne asada and leave in crockpot on warm while you make the rest.
- Preheat oven to 375°. Grease baking sheet with coconut oil. Toss fries in butter or ghee and sprinkle with salt. Place fries on baking sheet and bake for 30 minutes then flip the fries. Sprinkle with adobo seasoning, and bake for 15 more minutes.
- While sweet potatoes bake, make the tomato salsa: mix all ingredients in a bowl then cover and place in the fridge to cool.
- Make the guacamole: mix all the ingredients in a bowl then cover and place in the fridge to cool.
- Once the sweet potato fries are done baking remove them from the oven.
- To serve: place the fries on a plate, top with the shredded carne asada, tomato salsa, and guacamole.

ENJOY!