

Cook up great memories and root for your home team!

Proud Partner of the Dodgers



“My friends always ask me to grill... my secret is the Chef Merito seasoning.”



Flank Steak Carne Asada

Proud Partner of the Dodgers

Proud Partner of the Dodgers

Ingredient:

- 2 lbs flank steak
- 3 Tbs. Chef Merito® Lime Juice
- 2 Tbs. orange juice
- 1 Tbs. garlic, fresh, chopped fine
- ¼ cup cilantro, leaves, finely chopped
- ¼ cup vegetable oil
- 1 Tbs. Chef Merito® Meat Seasoning



Preparation:

Marinade In a mixing bowl, combine Chef Merito® Lime Juice, orange juice, garlic, cilantro, vegetable oil and Chef Merito® Meat Seasoning. Place the steak in a large plastic food storage bag and pour the marinade over the meat. Close the bag and rub the marinade into both sides of the flank steak. Preparation Refrigerate 6 to 8 hours. When ready to cook the Carne Asada, remove the flank steak from the refrigerator. Remove the meat from the marinade and allow to come to room temperature, about 30 minutes. Reserve the marinade. Heat an outdoor grill or on the stovetop, a large skillet over medium-high heat. Cook 4 to 5 minutes on each side, or until medium, about 30 minutes. Spoon some of the reserved marinade over the flank steak as it cooks. Allow steak to rest 5 minutes before slicing. Place the flank steak on a cutting board and slice thin across the grain on a diagonal. Serve immediately.



“We love smoked fish! So Sundays after the game, we fire up the grill and cook with Chef Merito seasoning.”



Ceviche

Proud Partner of the Dodgers

Proud Partner of the Dodgers

Ingredient:

- 12 oz. Fresh fish, assorted, skinless, boneless, cut into ½" pieces (examples of fish: mahi-mahi, shark, snapper, tuna, sea bass, halibut, salmon)
- 3 Tbs. Chef Merito® Lime Juice or fresh squeezed
- 2 Tbs. Lemon juice, fresh squeezed
- 2 tsp. Chef Merito® Fish Seasoning
- 2 Tbs. Red bell pepper, diced 1/8"
- 2 Tbs. Green bell pepper, diced 1/8"
- ¼ cup Cilantro, leaves, chopped
- 2 Tbs. Red onion, diced 1/4"
- 4 tsp. Jalapeno, diced 1/8"
- 2 Tbs. Tomato, seeded, chopped
- 3 Tbs. Avocado, diced ¼"



Preparation:

Mix all the ingredients together (except for the avocado) in a non-reactive bowl and refrigerate for 3 to 4 hours. Before serving, mix in the avocado. Accompany with warm tortilla chips.



“Grilled chicken is our game day favorite! We always use Chef Merito seasoning... it makes chicken taste great.”

Soft Chicken Tacos

Proud Partner of the Dodgers

Proud Partner of the Dodgers

Ingredient:

- 3 Lbs. bone-less and skinless chicken breast, thighs or legs
- 1 Large Zip-loc bag
- 2 Oranges, juiced
- 1 Lemon, juiced
- 1 Medium onion
- 1 Green bell pepper
- ½ Cup of cilantro chopped
- 3 Tbsp. Chef Merito® Chicken Seasoning
- 18 Mini corn tortillas



Preparation:

Wash and pat dry chicken. Place in a zip-loc bag. Add 3 tbsp of Chef Merito® Chicken Seasoning, the juice of 2 oranges and one lemon, refrigerate 30 minutes (or overnight for more flavor).

Pre heat a large skillet or BBQ grill (lightly oiled), cook for five to eight minutes per side. Remove chicken and let sit for five minutes.

Cut into slices or chop into small pieces. Heat tortillas on a griddle and serve hot. Garnish with: chopped Cilantro, onion, green bell peppers, lemon wedges and top with salsa.



“The two things I love most: baseball and chili. To make my famous chili, I use the Chef Merito Fajitas Seasoning.”

Chili

Proud Partner of the Dodgers

Proud Partner of the Dodgers

Ingredient:

- 1 pound ground beef
- 1 tbsp Chef Merito® Fajitas seasoning
- 1 cup of water
- 1 can (19 oz) red kidney beans, rinsed and drained
- 1 can (14 ½ oz) diced tomatoes, undrained



Preparation:

Brown the ground beef in large skillet on high heat. Drain the fat.

Stir in Chef Merito® Fajitas seasoning, water, beans and tomatoes. Bring to a boil, stirring occasionally.

Reduce heat to low. Simmer, uncovered, 12 - 14 minutes. Stirring occasionally.

Serve with shredded Cheddar cheese.





Site and contents 2001 - 2017 Chef Merito Inc. All rights reserved. Please see our [Privacy Statement](#) and [Conditions of Use](#).
[Home](#) [contact](#) [Chef Merito](#) [find a store](#) [seasonings](#) [sitemap](#) [FAQs](#) [shipping policy](#) [Carne Asada Seasoning](#).
Call us at 1-800-MERITO-1