**Carne Asada Tacos Recipe**

### Ingredients:

* 3 pound flank steak
* ¼ cup avocado oil
* Juice of 2 limes
* 2 cloves of garlic, minced
* 1 teaspoon chili powder
* 1 teaspoon cumin
* 1 teaspoon smoked paprika
* 1 tablespoon honey

### Directions:

1. Add flank steak to bottom of slow cooker.
2. Whisk together remaining ingredients.
3. Pour over steak in slow cooker, making sure all meat is covered with juice.
4. Cover and cook on low for 8 hours, or until tender.
5. Remove from slow cooker and slice. Return to slow cooker on keep warm and let soak in juices. Serve on tortillas, topped with tomatoes, avocado, plain goat yogurt and cilantro.