

Steak Fajitas



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

- 1 1-lb Flank Steak or Sirloin Steak
- 1 Large Onion, sliced
- 2 Bell Peppers
- 4 Tbsp of Vegetable Oil
- Salt and Pepper, to taste

For the Marinade:

- ½ cup of Fresh Cilantro
- 1/2 Jalapeno Pepper, seeded
- 1 tsp of Ground Cumin
- 1 tsp of Chili Powder
- Juice of One Lime
- 1 Clove of Garlic, peeled
- 2 Scallions, trimmed
- 1 Tbsp of Vegetable Oil
- Salt and Pepper, to taste

To serve:

- Flour Tortillas
- Pico Di Gallo Salsa
- Guacamole
- Sour Cream
- Shredded Cheddar
- Fresh Limes

1) Slice the Steak very thinly (1/8 to ¼ thick) on a diagonal and place it in a large zip lock bag, set aside.

2) In a food processor or a blender or using hand held emersion blender, puree together all of the marinade ingredients till you have a smooth mixture. Pour the marinade ingredients in the zip lock bag with the steak and mix to make sure the steak slices are fully coated in the marinade. Marinade in the fridge for a minimum of 2 hours.



3) In a large cast iron skillet preheating over medium high heat, add the 2 Tbsp of vegetable oil and let it get nice and hot, add the peppers and onion and season with salt and pepper, cook the peppers and onion for 4 to 5 minutes or until deeply caramelized around the edges and have cooked down a bit but still have a bite.

4) To cook the steak, take the marinated steak out of the fridge for 15 minutes before cooking.

5) In a large cast iron skillet, add 1 Tbsp of vegetable oil and preheat it over high heat, add half of the steak slices, and cook stirring constantly over very high heat for about 2 minutes or until the steak is cooked to medium temperature. Remove to a plate and continue with the remaining steak.

6) Serve immediately with the cooked peppers and onion in warm tortillas and the toppings of your choice.

Cooks Note: for best results, cook the peppers and onion mixture and the steak at the same time (in different skillets) so that everything is hot and sizzling at the same time.

If you like your steak cooked more than medium than I suggest, using a different type of meat like a sirloin, because flank steak gets very tough if cooked more than medium.