

Fajitas

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Serves 4 - 5



Ingredients:

1 ½ lb. Skirt or Flank Steak (I prefer Flank)
10 (8 inch) Flour Tortillas
1 medium Sweet Onion
1 small Green Bell Pepper
1 small Red Bell Pepper
Sea Salt

Toppings:

Shredded 4 Cheese Mexican Blend
Sour Cream
Freshly chopped Cilantro
Pico de Gallo (Recipe Follows)



For Marinade:

2 TBSP Olive Oil
2 TBSP Balsamic Vinegar (10 year or older)
1 Chipotle Chile Pepper in Adobo chopped
2 tsp fresh squeezed Lime Juice
½ tsp Honey
1 large clove of Garlic finely minced
1 TBSP Sweet Onion finely minced
1 tsp chopped fresh Thyme
¼ tsp dried Mexican Oregano
Freshly Cracked Black Pepper (about 10- 15 turns of the pepper grinder)

Directions:

With a knife, remove any silver skin that may be on the steak. Taking a fork, stab the meat repeatedly all over on both sides. Combine the marinade ingredients and pour in a large zip style storage bag. Add the steak to the bag, remove the air from the bag and close. Turn the bag to coat all of the meat evenly. Refrigerate for 6-8 hours turning occasionally.

Slice the onion into thin half rings and slice the peppers to be about the same width. Drizzle the peppers and onions with olive oil and toss to coat. Lightly sprinkle with salt and pepper.

Let the steak sit out for about 30 minutes before grilling to come to room temperature.

Wrap the tortillas in aluminum foil.

Heat a grill to high. Place the wrapped tortillas on an upper rack on a cooler part of the grill. Place the peppers and onions in a grill pan and start sautéing. You can also sauté the peppers and onions on the stove or side burner. Once the peppers and onions start to get tender (about 6-8 minutes) place the steak on the grill. Turn the foil wrapped tortillas after about 3 minutes. Depending on how thick your steak is, grill covered for about 90 seconds to 2 minutes and then flip it, close the grill and grill for another 1-2 minutes for medium rare. Remove the steak from the grill, sprinkle the steak with sea salt, cover with foil and allow it to rest for 5 minutes.

To cut the steak, notice how the grain runs. If using skirt steak, cut the steak into sections (about 4 inches long) and then slice the steak into thin strips going against the grain. If using flank steak, you may want to cut the steak in half, cutting with the grain, and then slice each piece cutting against the grain. Return to a heated steak or fajita plate along with the peppers and onions.

Serve with warm tortillas, Pico de Gallo and other toppings.

Pico de Gallo

2 medium Tomatoes seeded and diced

½ cup Red Onion finely minced

1 Jalapeno finely minced

1 Lime juiced

¼ cup fresh Cilantro finely chopped

½ tsp Seasoned Salt – Lawry's

Salt to taste

Combine ingredients and refrigerate until ready to serve. Pico de Gallo is best if made an hour or two before serving in order for the flavors to marry.