



## *Beef Fajitas*



### **Ingredients:**

- ¼ Cup Orange Juice
- ¼ Cup Lime Juice
- ¼ Cup Pineapple Juice
- 2 Tablespoons Worcestershire Sauce
- 3 Tablespoons Olive Oil
- 4 Cloves of Garlic, minced
- 2 ½ Teaspoons Cumin
- 2 Teaspoons Chili Powder
- 1 Teaspoon Smoked Paprika
- ¼ Teaspoon Ground Coriander
- 2 Teaspoons Kosher Salt
- ½ Teaspoon Black Pepper
- ⅓ Cup Chopped Cilantro
- Homemade Fajita Seasoning
- 2 Pound Skirt Steak

### **For the Peppers:**

- 1 Each Red, Yellow, Green and Orange Bell Peppers, cored, seeded and sliced
- 1 Onion, sliced
- 1 Tablespoon Butter
- 1 Teaspoon of Olive Oil, plus more if needed
- 1 Teaspoon Homemade Taco Seasoning

### **Method:**

1. In a plastic storage bag or baking dish, whisk together all of the marinade, adding the cilantro at the end.



2. Set aside ¼ cup of the marinade.
3. If you wish to cook the flank steak whole, add it to the marinade, cover or seal and refrigerate for 2-24 hours, otherwise slice the meat against the grain very thin and add to the marinade.
4. When you're ready to cook the meat, heat a grill to medium high heat and add the meat to the grill, carefully laying it across the grates so it does not fall through.
5. Cook for 2 minutes per side or just until grill marks appear and then remove to the serving dish with the peppers, drizzle with the reserved marinade.
6. If your meat is whole, as soon as you place the meat on the grill, turn it down to medium.
7. Cook for 6-7 minutes per side or until desired temperature.
8. Remove to a cutting board and allow to rest with a piece of foil draped over the top for 5 minutes.
9. Slice thin and serve with peppers.

#### **For the Peppers**

1. In a cast iron skillet over medium heat add the butter and oil.
2. Add the peppers and onions and the seasoning.
3. Once the veggies begin cooking, turn the heat to medium low and while stirring occasionally, allow to cook for about 20 minutes or until golden and tender.
4. Add the meat and serve immediately.

**Notes:** To cook indoors, slice the meat thin and marinate. Right before the peppers and onions are ready for serving, remove them from the cast iron and turn the heat to medium high. Add the meat, cooking on one side for about a minute or 2 then stir and repeat until the meat is desired temperature. We usually stick with about 4 minutes total so it's not well done. Turn the heat to low and add the peppers and onions back in, cook for another minute and serve.