

Steak Fajitas



Ingredients

2 pounds trimmed skirt steak

1 large green bell pepper

1 large red bell pepper

1 large yellow bell pepper

1 large white or yellow onion

½ cup soy sauce (or tamari for a gluten-free version)

½ cup lime juice (6-8 limes)

½ cup canola oil

½ cup light brown sugar

2 teaspoons cumin seed, ground

2 teaspoons black pepper, ground

2 Tablespoons crushed red pepper flake

3 garlic cloves, crushed and minced (about 2 Tablespoons)

1. Combine the soy sauce, lime juice, canola oil, brown sugar, cumin, black pepper, red pepper flakes, and garlic in a medium bowl, whisk to combine. Transfer ½ cup of the marinade to a medium-large mixing bowl and set aside.
2. Place the steaks in a gallon-sized zipper-lock bag and add the remaining marinade. Seal the bag, squeezing out as much air as possible. Massage the bag until the meat is fully coated in marinade. Lay flat in the refrigerator for at least 3 hours. ***(Alternatively, place steaks with marinade into a shallow baking pan or bowl covered with plastic wrap, ensuring steaks are fully covered by marinade, and chill in the refrigerator for at least 3 hours.)***
3. While the steak marinates, cut the peppers and onion, removing all seeds, stems and paper, into ¼” strips and toss in a bowl with the reserved ½ cup of marinade. Refrigerate until ready to use.
4. When ready to cook, remove the steaks from the marinade, wipe off any excess liquid, and transfer the steaks to a large plate. Preheat a large cast-iron skillet on the stovetop at medium-high heat, preheat for 2-3 minutes.
5. Transfer the steaks to the hot skillet. Cover and cook for 1 minute. Flip the steaks, cover and cook for another minute. Continue the process of flipping, cooking, and covering until the steak is well charred, and has reached an internal temperature of 115° to 120°F for medium-rare, or 125° to 130°F for medium. Transfer the steaks to a large plate and allow to rest for 10 to 15 minutes.
6. In the same cast-iron skillet, over medium high heat, add the pepper and onion mix and cook, stirring occasionally, until the vegetables are softened and beginning to char in spots, about 7-10 minutes. When the vegetables are cooked, transfer the steaks to a cutting board and pour any accumulated juices from the plate into the skillet with the vegetables. Toss to coat.
7. Transfer the vegetables to a serving platter. Thinly slice the meat against the grain and transfer to the platter with the vegetables. Serve with hot tortillas, pico de gallo, guacamole, and other condiments as desired.

