

A top-down photograph of a large portion of grilled fajitas. The dish is served on a piece of crumpled brown paper. It features several thick strips of grilled steak, a variety of colorful bell peppers (red, yellow, and orange) that are charred and slightly wilted, and sliced purple onions. Fresh green cilantro leaves and several lime wedges are scattered throughout the dish for garnish. The background is a light-colored, textured surface.

GRILLED FAJITAS

Steak with peppers and onions



In Spanish, "faja" means "belt," referring to the strips of skirt steak popular with vaqueros. Fajitas remained a regional dish for many years.



SERVING
6 PEOPLE



PREP
15 MINUTES



COOK
15 MINUTES



DIFFICULTY
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Ingredients

Marinade

- 1/3 cup lime juice
- 1/4 cup cilantro
- 2 Tbsp Worcestershire sauce
- 3 Tbsp olive oil
- 3 garlic cloves
- 2 Tbsp ground cumin
- 2 Tbsp chili powder
- 1 tsp salt
- 1/2 tsp black pepper

Fajitas

- 2 lbs skirt or flank steak
- 1 Tbsp oil
- 2 medium red onions
- 1 large poblano pepper
- 2-3 bell peppers

Process

- 1 Combine all of the marinade ingredients in a blender. Blend until the marinade is smooth. Pour the marinade into a mixing bowl or ziplock bag, with the skirt steak, and marinate for at least 4 hours.
- 2 Cut onions and peppers into strips, then discard pepper stems and seeds. Toss veggies in a mixing bowl or resealable bag with salt, pepper, and olive oil.
- 3 For medium rare, grill skirt steak until it reaches an internal temperature of 125°F, then remove and let rest. Place sliced vegetables in grilling basket and cook over the grill, tossing as necessary.
- 4 Slice steak into strips. Serve with grilled peppers and onions alongside corn or flour tortillas.

