AMERICAN (TEX-MEX)

Beef Fajitas

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**25 min + 2 hr marinating**	**20 min**	**Grill**	**Skirt steak**

Ingredients

- 900 g (2 lb) skirt steak, cut into 3 or 4 lengths
- 2 bell peppers, sliced
- 2 onions, sliced into thick half-moons
- 2 tbsp vegetable oil
- 12 flour tortillas

MARINADE

- 80 ml (⅓ cup) lime juice
- 60 ml (¼ cup) vegetable oil
- 3 cloves garlic, minced

MARINADE (CONT.)

- 2 tbsp soy sauce
- 2 tsp chilli powder
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp salt

TO SERVE

- Guacamole, sour cream, salsa, grated cheese and lime wedges

Steps

1. Whisk the marinade ingredients, pour over the skirt and marinate in the fridge for 2 to 6 hours.
2. Take the meat out 30 minutes before cooking and wipe off the excess marinade.
3. Toss the peppers and onions with the oil and a pinch of salt.
4. Heat a grill or a large cast-iron skillet over high heat. Cook the vegetables for 8 to 10 minutes, tossing now and then, until softened and charred at the edges. Keep warm.
5. Cook the steak on the same very hot surface for 3 minutes per side, until deeply browned and 54°C (130°F) inside.
6. Rest the steak for 8 minutes on a board, loosely covered.
7. Warm the tortillas for 20 seconds per side on the grill or in a dry pan, then wrap them in a towel.
8. Slice the meat against the grain into thin strips. Serve on a hot platter with the vegetables, tortillas and toppings.

Notes

- **Make ahead:** marinate in the morning and slice the vegetables ahead.
- **Other cuts:** flank steak is common in restaurants; cook 1 minute longer per side.
- **Sizzle:** heat the serving platter or skillet in the oven for a show at the table.
- **Air fryer:** cook sliced peppers and onions tossed in oil at 200°C (400°F) for 10 to 12 minutes in a preheated single layer, shaking halfway. Cook the steak separately.
- **Shortcut:** use frozen pepper strips or a bagged fajita vegetable mix.
- **Pair with:** Mexican rice and refried beans.