



100% Grass Fed Beef and Natural Vegetables
Yoder, WY
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Fajitas

You may use premium steaks such as Sirloin, Flank, or NY Strip to make fajitas, but this recipe uses a wonderful tenderizing marinade that makes great use of economy cuts such as chuck, skirt, and round. Marinate premium steaks 4-6 hours for flavor; marinate the economy steaks overnight to tenderize.

The fajita marinade is also good for steak tacos or steak burritos. To make tacos or burritos: marinate, cook and slice or cube the steak, then proceed with favorite taco or burrito recipe.

Ingredients

1/2 cup fresh lime juice, from 2-3 limes (fresh really makes a big difference!)
3 Tbsp. olive oil
2 garlic cloves, peeled and smashed
1/2 teaspoon freshly ground black pepper
1-2 pounds steak, trimmed of fat (Sirloin, Flank, NY Strip, Chuck, Skirt, or Round)

1 large onion, sliced
2 large red and green bell peppers (or any two colors), seeded and cut into slices
olive oil or butter to sauté peppers and onions
corn or flour tortillas, warmed

Suggested Toppings: guacamole, pico de gallo or salsa, sour cream, chopped green onions, tomatoes

Directions

Combine first four ingredients. Pour over steak in a stainless steel or glass bowl. Cover and refrigerate for 4-6 hours or overnight, turning steak occasionally.

Pat the steak dry between paper towels. Grill steak over medium-hot flame or pan-fry in a little oil until medium-rare. Transfer steak to a cutting board and allow to rest for 10 minutes while preparing the rest of your dish.

Meanwhile, sauté peppers and onion in a large skillet (or grill them) until tender. Remove to a large platter.

Carve the steak across the grain and at a slight angle to make ¼ - ½ -inch thick slices. Arrange the meat on the platter with the peppers and onions.

Serve immediately with suggested toppings and tortillas.