The BEST Steak Fajitas



Ingredients, Steak Marinade:

- ⅓ cup lime juice freshly squeezed
- ¼ cup pineapple juice no sugar added
- 2 TBLSs Worcestershire sauce
- 3 TBLSs olive oil
- 1 TBLS minced garlic
- 2 tsps ground cumin
- 2 tsps chili powder or more to taste
- 1 tsp kosher salt
- 1 tsp smoked paprika
- ½ tsp black pepper
- ½ tsp red pepper flakes or more to taste
- ¼ cup chopped cilantro

Ingredients, Fajitas:

- 1 ½ - 2 pounds skirt or flank steak
- 1 TBLS oil for high heat (Avocado Oil, smoke point of around 520°F)
- 2 medium white onions sliced
- 1 large poblano, ribs and seeds removed then sliced
- 2-3 bell peppers thinly sliced (any color)

Method:

1. Combine the marinade ingredients in a zip-top bag. Give it a taste to check for seasonings and adjust to preference. Coat the steak with the marinade and let sit the refrigerator for at least 2-4 hours, ideally overnight. Remove from the refrigerator 30 minutes prior to grilling.
2. Set a large cast iron skillet or grill pan over high heat and let heat up for a couple of minutes. Add the steak to the pan and fry on each side for about 3-5 minutes or longer if you'd like it more done. Feel for desired firmness. The 3 minutes/side will yield a medium rare doneness. If the pan becomes too hot, reduce the heat to medium-high. Remove the steak from the pan and allow it to rest for several minutes, tented with a piece of foil.
3. Add the remaining TBLS of oil to the pan over high heat, and add in the onions, poblano, and bell peppers. Let the veggies begin to sizzle and toss as necessary, cook for a total of 2-3 minutes or longer if you prefer them softer, season with a pinch of salt and pepper. If your pan is small, cook the veggies in a few batches so they don't steam.
4. Slice the meat against the grain into thin slices. I like to do so on an angle so the meat slices are tender and thin. Add it back to the veggies if you'd like.
5. Serve fajitas in corn or flour tortillas and cilantro lime rice, topped and favorite toppings!