BigBeefQ Fajitas

Fajita’s Two Ways…
Quick & Easy or Traditional.

Here is what you will need:
About 2 Pounds of Flank Steak (or any steak really, you could also use chicken or pork)
1 Small Can Chipolte Peppers in Adobo Sauce (we only need 4 peppers though)
2 Red Onions (well, 1.5 if you have half an onion)
2 Bell Peppers (or a mix of your favorite peppers)
5 Cloves Garlic, Chopped
1/2 Teaspoon Ground Cumin
1 Teaspoon Kosher Salt
Zest from 1 Lime
1/2 Cup Extra Virgin Olive Oil
Shredded Cheddar Cheese
Flour Tortilla’s
Sour Cream

Start off with the marinade…
In a blender, add 4 of the chipotle peppers, 1/2 red onion (chopped), the chopped garlic, ground cumin, salt, zest of lime and olive oil, then blend until smooth. Add your steak to a large zip-lock bag and pour in the marinate, mix to coat the entire surface, then marinate for about an hour, turning a few times. While your meat marinates, clean and cut the bell peppers into thin strips, do the same with a medium red onion.

Retrieve the meat from the bag and remove excess marinate, you may choose to rinse and pat dry, or simply wipe off for a stronger flavor.

Quick & Easy ‘Stir Fry’ Method
Cut the meat into thin strips across the grain.

Heat a pan to medium high heat, add a teaspoon or two of olive oil then all the vegetables. Cook the vegetables until the onions start to soften, then add the meat and cook until done and the green peppers are tender.

Traditional Grilled Method
– MEAT
Direct heat until well charred on each side (5 minutes or so), then indirect to about 130F, rest in foil at least 10 minutes while you prepare the vegetables.
– VEGETABLES
Heat a pan to medium high heat, add a teaspoon or two of olive oil then all the vegetables. Cook the vegetables until the onions and green peppers are tender.

Just before serving, cut the meat into thin slices against the grain and add in with the vegetables.

All you need now is a flour tortilla, some shredded cheddar cheese, and a few teaspoons of sour cream.

