



Chipotle Beef Skirt Fajitas

Servings: 4 | Prep time: 45 min | Cook time: 15 min

These feel good fajitas are a perfect family meal. The spice of chipotle and cumin balance perfectly against the bright flavors of fresh peppers, cilantro and lime.

Ingredients:

- 4 teaspoons kosher salt, divided
- 2 ½ teaspoons freshly ground black pepper, divided
- 1 teaspoon chopped fresh oregano
- 1 teaspoon chipotle chili powder
- 1 teaspoon ground cumin
- 2 garlic cloves, crushed
- 2 teaspoons minced jalapeno
- 2 tablespoons plus 2 teaspoons olive oil, divided
- 2 teaspoons lime juice
- 1 20 oz skirt steak, cut into ¼-inch strips
- ¾ cup onion, cut into strips
- ¼ cup green bell pepper, cut into strips
- ¼ cup red bell pepper, cut into strips
- ¼ cup yellow bell pepper, cut into strips
- 2 teaspoons chopped fresh cilantro
- 8 small flour tortillas
- 1 lime, cut into wedges

Directions:

1. In medium bowl, combine 3 teaspoons salt, 2 teaspoons black pepper, oregano, chili powder, cumin, cloves, jalapeño, 2 tablespoons olive oil and lime juice to make seasoning. Add steak; rub seasoning into steak strips. Set aside for 10 minutes.
2. In heavy skillet, heat remaining 2 teaspoons olive oil. Add steak and sear; do not stir until browned, about 3 to 4 minutes on each side. Remove steak from skillet; set aside.
3. In same skillet, sauté onions, peppers, remaining 1 teaspoon salt and remaining ½ teaspoon black pepper until vegetables are tender and browned. Return steak to skillet; stir. Sprinkle with cilantro.
4. Serve in tortillas with fajita accompaniments. Garnish with lime wedges

Suggested sides:

Pico de Gallo

Ingredients:

- 2 diced Roma tomatoes
- 3 tablespoons diced red onion
- 2 teaspoons chopped cilantro
- 1 teaspoon minced jalapeno
- 1 teaspoon minced garlic
- 4 teaspoons lime juice
- ¾ teaspoon kosher salt

Directions:

1. Combine all ingredients in a small bowl; refrigerate for 15 minutes. Serve with tacos.