



## grilled flank steak fajitas

Marinated until tender and grilled until juicy, these easy and delicious Flank Steak Fajitas will make any meal a fiesta.

SERVES: 6



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### ingredients

2 lb flank steak

#### Marinade

- ¼ cup olive oil
- ¼ cup soy sauce
- ¼ cup fresh lime juice
- 2 tbsp brown sugar
- 1 tsp ground cumin
- 1 tsp chili powder
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper

- 1 red bell pepper, sliced
- 1 yellow pepper, sliced
- 1 green pepper, sliced
- 1 medium yellow onion, halved and sliced

- 12-14 (6-inch) flour or corn tortillas, warmed
- 1 ripe avocado, sliced, for garnish
- Salsa, for garnish
- Fresh flat-leaf parsley, chopped, for garnish

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### directions

1. Place the flank steak in a large resealable plastic bag. For the marinade, in a small bowl whisk olive oil, soy sauce, lime juice, brown sugar, cumin, chili powder, salt and pepper. Reserve ¼ cup marinade and pour remaining marinade over flank steak, seal bag and refrigerate at least 2 hours or overnight. While the flank steak marinates, combine sliced peppers and onions with remaining ¼ cup marinade. Refrigerate until ready to cook.
2. Allow flank steak come to room temperature before cooking. When ready to cook, preheat grill to medium-high heat and lightly oil grill grates. Remove meat from marinade and place on grill. Grill 6 minutes, flip and cook 5 minutes more until cooked through. Transfer meat to a cutting board and let rest 10 minutes.
3. Heat a large skillet over high heat and add pepper and onion mixture. Cook 5 minutes, until peppers and onions are slightly charred. Remove from skillet and set aside.
4. When ready to assemble, thinly slice flank steak against the grain. Place steak down the centre of each tortilla, top with pepper and onion mixture followed by sliced avocado, salsa and parsley. Roll tortilla and serve immediately.

*“All normal people love meat...You don’t win friends with salad.”*

– HOMER SIMPSON

