

# Skirt Steak Fajitas



Recipe and Photo From: Big Green Egg

## Instructions:

Set the [Big Green Egg](#) for direct cooking at 350°F/180°C. Place a cast iron griddle on the cooking grid and add olive oil. Once the oil gets hot, add the onion and peppers to sauté on the grill. Grill the skirt steak over direct heat for 4 minutes per side, or until they begin to lightly develop char marks. Be careful not to overcook, this is a thin cut of meat that will continue to cook after it's taken off the EGG. Remove the skirt steak and tent in foil. Once the onions are translucent, the veggies are ready to be taken off the grill.

Grill your favorite toppings for extra smoky goodness!

While the meat is resting, grill the tomato, jalapeño, avocado and limes until they develop nice char marks; this will add a smokier flavor to your fajitas! Heat the tortillas on the cooking grid for 10 seconds each side, just long enough to get them warm. Slice the meat against the grain and serve with the toppings. Enjoy!

Serves 2 to 3.

## Marinade Instructions:

Combine all marinade ingredients in an immersion blender or food processor; marinate the skirt steak for at least 1 hour and up to 5 hours.

## Ingredients:

- 1.5 to 2 lbs. skirt steak
- 1 onion, sliced in thin strips
- 2 large bell peppers (red, green, yellow or orange), sliced
- 2 Tbsp olive oil
- 8 tortillas

## Toppings:

- 1 package queso fresco (white Mexican cheese), crumbled
- 1 avocado, sliced in half and sprinkled with lime juice and sea salt
- 2 limes, sliced
- 1 tomato
- ½ cup (125 ml) sour cream
- 1 cup (250 ml) chopped cilantro
- 1 jalapeño
- Sea salt and pepper, to taste

## Marinade Ingredients:

- 2 Tbsp fresh lime juice
- 2 Tbsp olive oil
- 1 tsp ground chipotle pepper
- 1 Tbsp fresh cilantro
- 2 cloves garlic
- 1 Tbsp lime zest



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