



Fajitas With Peppers And Red Onions

Servings: **8 servings**

Ingredients

4 garlic cloves or to taste
1/4 teaspoon salt
3 tablespoons fresh lime juice
5 tablespoons vegetable oil
1/2 tablespoon toasted and ground cumin seed
1 fresh jalapeño pepper - (to 2) minced
Freshly-ground black pepper to taste
2 1/2 pounds skirt steak
2 large red bell peppers cut into strips
2 large green bell peppers cut into strips
2 large yellow bell peppers cut into strips
1 large red onion halved lengthwise, and cut into strips
1/8 cup minced fresh cilantro leaves
16 store-bought flour tortillas warm
Tomato salsa as accompaniment
Chunky guacamole as accompaniment

Directions

With a mortar and pestle mash 3 of the garlic cloves and the salt to a paste. In a glass baking dish combine the paste, lime juice, 3 tablespoons of the oil, cumin seed, jalapeños, and pepper. Add the steak and let marinate at room temperature, turning twice, for 2 hours. The steak can be marinated and kept refrigerated, covered, overnight.

In a large skillet cook the bell peppers and onions with salt and pepper to taste in the remaining 2 tablespoons oil over moderate heat, stirring occasionally, until tender. Add the remaining garlic clove, minced, and cook, stirring, for 2 to 3 minutes. Remove from the heat and add the coriander. Toss to combine and keep warm on a platter.

Drain the steak and pat dry. Cook on a preheated grill pan for 3 to 4 minutes on each side for medium-rare meat. Transfer it to a cutting board and let it stand for 3 minutes. Cut diagonally into pieces and transfer with any accumulated juices to the platter. Wrap the steak and vegetable mixture in the tortillas and serve with salsa and guacamole.

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