



STEAK FAJITAS DE PATRICIO

"THIS RECIPE WAS KEPT SECRET IN A CLAY JAGUAR FOR CENTURIES. THE INCA PIECE HAD BEEN IN MY FAMILY EVER SINCE THE BEGINNING OF OUR NAME. MY GREAT GRANDMOTHER, MARIE, DROPPED THE JAGUAR AND THE RECIPE WAS FOUND. I AM SO PLEASED TO SHARE THIS DELICACY WITH THE WORLD. MY NATIVE ANCESTORS WOULD BE PROUD." - PATRICIO

• Marinade

- 1 flank steak or flat iron steak or skirt steak
- 1/3 cup olive oil
- 2 limes juiced
- 4 canned chipotle peppers with a little sauce
- 4 cloves garlic peeled
- 1 handful fresh cilantro

• Fajita Veggies

- 2 yellow onion
- 2 bell peppers cored and sliced, can use different colors

• Toppings

- tortillas
- cheese grated, (cheddar, jack, pepper jack, etc.)
- guacamole
- salsa
- sour cream

- 1 Prepare Steak:** Combine olive oil, lime juice, garlic, chipotle peppers, and cilantro in the bowl of a food processor or a blender. Blend until totally combined.
- 2** Place flank steak into a large plastic bag or baking dish. Pour in marinade and make sure it adequately coats the meat. Seal bag or cover tightly and refrigerate for 24 hours at least.
- 3 Cook Steak:** Heat an outdoor grill or an indoor grill pan (or you can use a skillet). Drizzle a little olive oil on the grill and grill the meat over very high heat, about 4 minutes per side. (Turn 45 degrees halfway through on both sides to get nifty grill marks.) Remove steak from grill and set aside to rest.
- 4 Cook Veggies:** In a large skillet, heat a couple of tablespoons of olive oil over medium-high heat. Add onions and peppers and cook for 3 to 5 minutes, or until vegetables are somewhat soft and starting to get black bits. Remove from heat and set aside.
- 5 Assemble Fajitas:** Slice the flank steak into strips against the grain. Serve on warmed tortillas with your favorite toppings.