

Fajita Party!

July 17, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



It's not just taco nightwe're now making fajitas!! What's not to love, it's loaded with onions and peppers and we can make with any protein or even vegetarian. There is something for everyone with this fiesta dinner. I'm going to show how to warm your tortilla multiple ways and my absolute favorite way, with a little char! Super easy, and you only need one pan! Let's get cooking....

Serves: 4-6 Total time: 45 minutes

- 1 lb of flank steak, skirt steak – or any lean steak works
- 1 large yellow onion – peeled sliced thin
- 1 red bell pepper – sliced thin

- 1 green bell pepper – sliced thin
- 1 yellow bell pepper – sliced thin
- 2 jalapenos – seeded sliced thin – leave seed if you want it spicy
- Salt and pepper to taste
- ½ tsp garlic powder
- ½ tsp cumin
- ½ tsp coriander
- 6 -12 flour tortillas
- 1 cup olive oil
- Small bunch cilantro finely chopped – optional garnish
- 1 cup sour cream – optional garnish
- 1 avocado sliced – optional garnish
- 1 lime cut in wedges – optional garnish

First thing we want to do is marinate the steak. Drizzle just a little olive oil over steak and season with salt and pepper, garlic powder, cumin and coriander. Massage into steak and set aside. Do not place in fridge we want it room temp when we sear it. while that's marinating let's prep our vegetables.

Cut onions and peppers in thin strips and set aside when done. Take jalapenos and cut in half the long way. Remove all seeds and cut into strips. If you love the heat leave all the seeds. Be sure not to touch your face after prepping hot peppers. Wash hands immediately after!

Once all veggies are done, we can cook. Set skillet to high heat and add just a little oil to coat the bottom. Place steak onto hot skillet and sear without moving for 4 -5 minutes - flip and sear other side. If you have a large steak you can cut in half and sear in batches. Do not over crowd pan or it will not sear. It will steam!

Once steak is done, set aside - uncut. Leave it resting while you finish cooking. Add a little more oil and cook peppers and onions for about 5 minutes on high heat. Veggies will start to soften. While the veggies are cooking. Slice steak into thin strips. Add steak into the skillet with all the juices from the plate. Toss together, if steak is a little under for your liking cook a little more with peppers until you reached desired doneness and turn off heat! You can also do this with chicken or shrimp, follow same steps for seasoning.

What I love with this dish are the garnishes. Feel free to have them all or just one! I'd pick avocado, its creamy and ties the dish together.

Now for the tortillas, you can heat them up a few ways. You can wrap them in paper towels and warm in microwave for 1 minute. Wrap in foil place in oven and warm for 3 - 4 minutes or heat on a clean skillet for a minute on each side. I love them with just a little char. Right at your stove turn on heat to medium using a tong place tortilla right over flame. Leave for just a few seconds and flip to other side. It will char quickly so don't move from the stove. You can do the same steps with corn tortillas if you can't have flour. Once all your tortillas are done wrap in a clean kitchen towel to keep warm while you enjoy your meal! My favorite way of eating these are just with a charred tortilla, a slice of avocado and a squeeze of lime at the end! Enjoy them with all or just a few garnishes. Serve hot and enjoy!