



Beef Fajitas

Jacob · 28/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 35 mins

Description

These beef fajitas filled with juicy steak salsa and Mexican cheese are sure to tingle your taste buds The steak marinates ahead of time and when youre ready it cooks quickly for a filling meal

Ingredients

- - ¼ cup olive oil - 1 medium lime
- juiced - 3 tablespoons chopped fresh cilantro - 2 tablespoons finely chopped onion - 3 cloves garlic
- finely chopped - 1 ½ teaspoons ground cumin - 1 teaspoon salt - 1 teaspoon ground black pepper - 2 (8 ounce) boneless New York strip steaks
- cut into thin strips - 8 (6 inch) white corn tortillas
- or more as needed - 1 (8 ounce) jar salsa - 1 (8 ounce) package shredded Mexican cheese blend

Instructions

1. Whisk oil
2. lime juice
3. cilantro
4. onion
5. garlic
6. cumin
7. salt
8. and pepper together in a bowl; pour into a resealable plastic bag. Add steak strips
9. coat with marinade
10. squeeze out excess air
11. and seal the bag. Marinate in the refrigerator for 4 to 8 hours. When ready to cook
12. heat a large skillet over medium heat. Add steak and marinade; cook and stir until steak is browned and cooked through and all liquid is absorbed
13. 15 to 20 minutes. Serve steak on tortillas with salsa and Mexican cheese. Recipe Tip Top with avocado
14. shredded lettuce
15. or any condiments of your choice.