

Sizzling Steak Fajitas

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 30 mins

Description

TexMex perfection for everyone Fajitas are fun for everyone Enjoy this TexMex recipe at homethrow a fajita party where your friends and family build their own fajitas and make memories that last Our fajitas recipe relies on GOYAreg Mojo Criollo as a flavorful marinade that delivers juicy tender meat and GOYAreg Flour Tortillas for a pocket everyone can pick up

Ingredients

- - 3 pounds flank or skirt steak
- cut against the grain into 1/2-inch thick strips - 1 ½ cups Goya Mojo Criollo - 1 teaspoon Goya Adobo with Pepper
- plus more to taste - 2 tablespoons Goya Extra Virgin Olive Oil - 1 large yellow onion
- cut into 1/4-inch strips - 2 red
- green
- and/or yellow bell peppers
- cut into 1/4-inch thick strips - 1 teaspoon Goya Sazonador Total - 1 (18 ounce) package Goya Flour Tortillas
- warmed - 1 (12 ounce) container Goya Guacamole
- thawed - 1 (17.6 ounce) jar Goya Salsa Pico de Gallo - 1 cup sour cream - 1 (8 ounce) jar Goya Salsita (preferred flavor)

Instructions

1. In medium container with lid
2. or in large ziptop bag
3. combine steak slices
4. Mojo and 1 tsp. Adobo; transfer to refrigerator. Marinate at least 2 hours
5. or up to 24 hours. Drain steak
6. discarding marinade. Bring meat to room temperature. Heat 1 tbsp. oil in large skillet over high heat. Add onions; cook
7. stirring occasionally
8. until starting to brown
9. about 3 minutes. Add peppers to pan. Cook
10. stirring occasionally
11. until starting to brown
12. about 3 minutes more. Season vegetables with sazón total and adobo; transfer to large serving platter. Cover vegetables with foil to keep warm. Heat remaining oil in skillet over high heat. Add beef; cook
13. in batches
14. until brown on all sides
15. about 10 minutes. Transfer meat to serving platter. To serve
16. spoon meat and vegetables into center of warm tortillas. Add guacamole
17. pico de gallo
18. sour cream and salsa
19. if desired; wrap and enjoy. Cooking Tip from LA COCINA GOYA How to Cut Meat Against the Grain: Some types of red meat
20. like flank and skirt steaks (used in the fajita recipe above) have distinctive lines running through them. These lines are muscle fibers and can make the meat tough to chew if not cut correctly. For the most tender slices
21. cut against the grain
22. meaning that you slice perpendicularly across the lines
23. not with them. Doing so breaks the tension of the fibers
24. making the meat extra tender.