

Steak Fajitas: Easy Sizzling Skillet Dinner

flank steak cooks quickly to tender perfection



TIME
5-7 min

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INGREDIENTS

1 lb flank steak, thinly sliced against the grain

1 tablespoon olive oil

Assorted bell peppers, sliced (e.g., red, green, yellow, orange for color)

1 onion, sliced

2 teaspoons chili powder

1 teaspoon cumin

1 teaspoon garlic powder

Salt and pepper, to taste

Flour tortillas (small to medium, 6-8 inch diameter)

Swaps and Notes:

Flank Steak: Flank steak is traditional and best when thinly sliced against the grain for tenderness. Skirt steak or sirloin can also be used.

Olive Oil: A good quality olive oil for cooking.

Assorted Bell Peppers: Use any color bell peppers you like! A mix of red, green, and yellow adds vibrant color and varied sweetness.

Onion: Yellow or red onion, sliced, works best here.

Chili Powder & Cumin: Essential for that classic Tex-Mex fajita flavor. Adjust quantity to your taste.

Garlic Powder: Adds a foundational savory note. Freshly minced garlic (1-2 cloves) can also be added with the onion.

Salt & Pepper: Season to taste.

Flour Tortillas: Small to medium flour tortillas are classic for fajitas. Corn tortillas can be used for a gluten-free option.

Optional Additions: A dash of smoked paprika for smoky flavor, a pinch of cayenne pepper for heat, or a squeeze of fresh lime juice at the end.

DIRECTIONS

1. Let's get these delicious : Steak Fajitas sizzling in your skillet!
2. Prepare : Vegetables and Steak: Slice the assorted bell peppers and onion into thin strips. Thinly slice the flank steak against the grain into bite-sized strips.
3. Heat : Skillet & Cook: Heat 1 tablespoon of olive oil in a large skillet (cast iron or a large non-stick pan works great) over medium-high heat. Once the oil is hot and shimmering, add the sliced flank steak, sliced bell peppers, and sliced onion to the skillet.
4. Season: Season everything generously with 2 teaspoons of chili powder, 1 teaspoon of cumin, 1 teaspoon of garlic powder, and salt and pepper to taste.
5. Cook to : Perfection: Cook, stirring frequently, until the steak is done to your liking (it will cook quickly, about 5-7 minutes for medium) and the vegetables are tender-crisp. You want the vegetables to retain a slight bite, with some charring on the edges.
6. Warm : Tortillas: While the steak and vegetables are cooking (or just before), warm your flour tortillas. You can do this quickly over a gas flame, in a dry skillet, or wrapped in foil in the oven/microwave to make them pliable.
7. Serve: Serve the sizzling steak and vegetable mixture immediately in warm flour tortillas.

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TIPS FOR SUCCESS

Slice Against the Grain: For tender flank steak, always slice it thinly against the grain (perpendicular to the muscle fibers).

Hot Skillet: A hot skillet is crucial for getting a good sear on the steak and a slight char on the vegetables.

Don't Overcrowd: Cook in batches if your skillet isn't large enough to avoid steaming the ingredients.

Tender-Crisp Veggies: Cook vegetables until they are tender but still have a slight crunch.

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