

Steak Jalisco Recipe: A Bold and Flavorful Mexican-Inspired Dish

To make this delicious Steak Jalisco, you will need the following ingredients:



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 ½ pounds of flank steak, cut into thin strips
- 1 large onion, sliced
- 2 jalapeno peppers, seeded and sliced
- 3 cloves of garlic, minced
- 1 tablespoon of olive oil
- 1 teaspoon of cumin
- 1 teaspoon of chili powder
- 1 teaspoon of dried oregano
- 1 teaspoon of salt
- 1 lime, juiced
- ¼ cup of chopped cilantro

DIRECTIONS

1. Follow these simple steps to make the perfect : Steak Jalisco:
2. In a large bowl, mix together the sliced steak, onion, jalapenos, garlic, olive oil, cumin, chili powder, oregano, salt, and lime juice. Make sure the steak is well coated with the marinade.
3. Cover the bowl with plastic wrap and let it marinate in the fridge for at least 1 hour, or overnight for maximum flavor.
4. Heat a large skillet over medium-high heat and add the marinated steak mixture. Cook for 8-10 minutes, stirring occasionally, until the steak is cooked through and the vegetables are tender.
5. Once cooked, remove from heat and stir in the chopped cilantro.
6. Serve the : Steak Jalisco over rice, in tacos, or with your favorite side dishes.
7. Pro tip: For an extra kick of flavor, you can also add a splash of tequila to the marinade before cooking.

TIPS FOR SUCCESS

Here are some additional tips and variations to make this Steak Jalisco recipe even more delicious: If you prefer a milder version, you can reduce the amount of jalapenos or remove the seeds before slicing them.

For a vegetarian option, you can substitute the steak with tofu or portobello mushrooms.

To make this dish even more colorful and nutritious, you can add in some bell peppers or cherry tomatoes.

If you don't have access to a grill or skillet, you can also cook the marinated steak in the oven at 375°F for 15-20 minutes.

