

## &#8220;Grilled Flank Steak Fajitas: Juicy, Tender, and Full of Flavor&#8221;

Optional toppings: shredded cheese, sour cream, salsa, guacamole



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 ½ pounds flank steak  
1 red bell pepper  
1 green bell pepper  
1 yellow onion  
1 jalapeno pepper  
1 lime  
1 tablespoon olive oil  
1 teaspoon chili powder  
1 teaspoon cumin  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon salt  
1 teaspoon black pepper  
8-10 flour tortillas  
Optional toppings: shredded cheese, sour cream, salsa, guacamole

### DIRECTIONS

1. In a small bowl, mix together the chili powder, cumin, garlic powder, onion powder, salt, and black pepper.
2. Place the flank steak in a large zip-top bag and pour the spice mixture over it. Seal the bag and massage the spices into the steak, making sure it is evenly coated. Let it marinate in the fridge for at least 1 hour, or up to 8 hours.
3. Preheat your grill to medium-high heat.
4. While the grill is heating up, slice the bell peppers, onion, and jalapeno into thin strips. Place them in a large bowl and drizzle with olive oil. Squeeze the juice of one lime over the vegetables and toss to coat.
5. Remove the steak from the marinade and place it on the grill. Cook for 4-5 minutes on each side for medium-rare, or longer if desired. Remove from the grill and let it rest for 5 minutes before slicing.
6. While the steak is resting, place the vegetables on the grill and cook for 3-4 minutes on each side, until they are slightly charred and tender.
7. Once the steak has rested, slice it against the grain into thin strips.
8. Warm the tortillas on the grill for 30 seconds on each side.
9. Assemble the fajitas by placing a few slices of steak and grilled vegetables on a warm tortilla. Add any desired toppings and fold the tortilla to enclose the filling.
10. Serve immediately and enjoy!

## TIPS FOR SUCCESS

For an extra kick of flavor, add a tablespoon of adobo sauce from a can of chipotle peppers to the marinade.

Make sure to let the steak rest before slicing to allow the juices to redistribute and keep the meat tender.

If you don't have a grill, you can also cook the steak and vegetables on a stovetop grill pan or in a cast-iron skillet.

For a vegetarian option, substitute the steak with portobello mushrooms and follow the same marinade and grilling instructions.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/grilled-flank-steak-fajitas-juicy-tender-and-full-of-flavor/>