

Steak Fajitas

1.5 lbs of trimmed skirt or flank steak
¼ cup peanut or olive oil
1 Tbs fresh or 2 Tbls dry Cilantro
4 cloves of garlic, crushed
1 Tbls chopped Hatch green chili (canned)
1 Teaspoon Season All
Juice of 2 limes or 2 tbls lime juice
1 can of El Pato Jalapeño Salsa

Directions: combine oil, Cilantro, garlic, green chili, and El Pato Salsa, and Season All in a large zip lock bag. Pound steak and place in bag for 6 hours or overnight in fridge. Remove and BBQ to desired doneness, rest meat then slice thin. Place slices, 3 cheeses or Mexican Cheese in half of a large flour tortilla and dry toast in a large skillet until lightly browned and crisp. Cut fajita in pie wedges and serve with refried beans, rice, lettuce, guacamole etc. If it's a party, let folks build their own fajita buffet style. This is easy to make & delicious. It's pretty economical; one flank steak feeds 4-6 easily!