



SKILLET SKIRT STEAK FAJITAS

 1.5 hours

Meal Difficulty

 Serves 6



COOKING DIRECTIONS

- 1 Trim the skirt steak of any excess fat or sinew (you should have about 2 pounds of cleaned steak). Cut pieces in half if needed so they will fit inside the skillet. In a small bowl, stir together smoked paprika, ancho chile powder, salt and pepper. Sprinkle generously on all sides of the steak.
- 2 Heat 1 tablespoon canola oil over medium-high heat in the Deep Farmhouse Skillet until shimmering. Add steak, working in batches if necessary, and sear until medium rare, about 3-4 minutes on each side. (Note: make sure your hood vent / fan is turned on for this part! It can get quite smoky). Remove steak to a plate to rest.
- 3 Add remaining tablespoon canola oil to the skillet and stir in onion and peppers. Reduce heat to medium and toss to combine, cooking until lightly charred and softened, about 10 minutes. Season with salt and pepper and remove from heat.
- 4 Thinly slice steak against the grain into long strips. Nestle into the warm skillet next to the onions and peppers. Squeeze the juice of 1 lime generously over the top and sprinkle with chopped cilantro.
- 5 In a small bowl, mash together 2 avocados with the juice of 1 lime and season with salt.
- 6 Serve fajitas with warm tortillas, Roasted Tomato Salsa, sour cream, queso fresco, and smashed avocado.

ROASTED TOMATO SALSA

- 1 Preheat the broiler. Mix tomatoes, serrano, garlic, onion, salt, and canola oil together in a bowl. Transfer to the Deep Farmhouse Skillet or a foil-lined sheet pan. Broil until onions and tomatoes are softened and blistered and charred around the edges, 7-10 minutes. Remove and let cool enough to handle. Peel garlic and discard skin. Transfer everything to the bowl of a food processor fitted with the metal blade. Add lime and cilantro and process until smooth salsa consistency. Taste and adjust seasoning with salt and lime juice. Refrigerate at least 30 minutes or up to 1 week.

INGREDIENTS

SKILLET SKIRT STEAK FAJITAS

2 1/2 pounds skirt steak
2 teaspoons smoked paprika
2 teaspoons ancho chile powder
2 teaspoons coarse kosher salt
3/4 teaspoon freshly ground black pepper
2 tablespoons canola oil, divided
1 yellow onion, thinly sliced
2 red bell peppers, thinly sliced
2 poblanos peppers, thinly sliced
juice of 1 lime
1/4 cup chopped cilantro

TO SERVE

12 flour tortillas, toasted for 30 seconds in a dry skillet
1/2 cup sour cream
1 cup crumbled queso fresco
1 serrano pepper, thinly sliced
juice of 1 lime
2 avocados

ROASTED TOMATO SALSA

5 vine-ripe tomatoes, core removed, quartered
1 serrano pepper, stem trimmed
4 cloves garlic, skin-on
1/2 yellow onion, cut into large wedges
1 teaspoon coarse kosher salt
2 tablespoons canola oil
juice of 1 lime
1/4 cup cilantro leaves