

Steak Fajitas from She Makes and Bakes

Total time ~30 minutes

1 1/2 pounds flank steak, trimmed
Salt and pepper
2 tablespoons vegetable oil
2 tablespoons lime juice
2 red bell peppers, stemmed, seeded, and sliced thin
1 red onion, halved and sliced thin
2 tablespoons water
1 teaspoon chili powder
1 teaspoon Tabasco
1/2 teaspoon cumin
12 flour tortillas (6 inches)

Pat the steak dry with paper towels and season with salt and pepper. In a large skillet, heat 1 tablespoon of oil over medium-high heat until just smoking. Brown the steak on the first side, about 5 minutes. Flip the steak and continue cooking (about 3 minutes for medium rare up to 6 minutes). Move the meat to a plate, drizzle with the lime juice, and tent with foil. Let it rest for 10 minutes.

While the meat is resting, add the other tablespoon of oil to the skillet and heat until shimmering. Add the bell peppers, onion, water, chili powder, Tabasco, and cumin. Cook, scraping the bottom of the pan, for about 5 minutes or until the onion is softened. Remove from heat.

Slice the steak very thin against the grain and serve with the peppers/onions, tortillas, and any other toppings (cheese, lettuce, salsa, sour cream, etc.).

From Cook's Illustrated