

Steak Fajitas

INGREDIENTS:

- 1 lb. skirt steak
- 1 T extra-virgin olive oil
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1 Vidalia onion, thinly sliced
- 2 cups baby Bella mushrooms, sliced
- 1 t each of salt, pepper, chipotle pepper, and cumin

MARINADE:

- 2 T extra-virgin olive oil
- Juice of 1.5 limes
- 1 t each of salt, black pepper, chipotle pepper, and cumin
- 4 cloves garlic, minced

PROCESS:

- Rinse skirt steak under cool water and pat dry.
- Carefully remove any remaining silver skin from the steak.
- Place steak in a 1-gallon Ziploc bag and set aside.
- In a small mixing bowl, whisk together olive oil, lime juice, salt, pepper, chipotle, cumin, and garlic.
- Pour marinade over steak, seal bag, and toss to evenly coat the entire skirt steak.
- Place in the refrigerator and marinate up to 24 hours.
- Preheat grill to 500° F, 10 minutes prior to cooking.
- Remove steak from the refrigerator and bring up to room temperature.
- Grill steak 3-4 minutes per side. Allow to rest for 5 minutes after cooking, then cut steak in thin strips.
- Heat olive oil on medium heat in a cast-iron skillet.
- Add vegetables and seasonings, and sauté until onions are translucent and peppers have softened. Remove from the heat and set aside.

- Turn oven to broil at 500^o F, and raise oven rack to the top level.
- Place vegetables in cast-iron skillet under the broiler for 3-5 minutes.
- Serve steak topped with vegetables, and with a side of guacamole.

GAME DAY GUACAMOLE:

- 2 ripe avocados
 - 1 medium Roma tomato, seeded and diced
 - ½ red onion, diced
 - 2 T cilantro, chopped
 - 2-3 cloves garlic
 - Juice of ½ lime
 - 1 t salt, or to taste
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- Split avocados in half, discard pits, and scoop the flesh out with a spoon into a medium-sized mixing bowl.
 - Mash avocados with a fork until creamy with small chunks.
 - Add in tomatoes, onion, and cilantro.
 - Press garlic cloves over bowl, and add lime juice. Mix together, until all is combined evenly.
 - Add salt to taste.
 - Garnish with cilantro and lime slices.

From: The Food Lovers Make-it-Paleo