

Lime Tequila Fajitas



Recipe by Chef Anna Vocino
Serves 4-6

Ingredients

1½-2 pound flank steak
Salt and pepper, plus more salt for marinade
½ cup tequila
Juice of 4 limes
Juice of 2 oranges
1 teaspoon cumin
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon ground white pepper
¼ teaspoon red pepper flakes
2 yellow, red, or orange bell peppers, sliced
2 onions, sliced
2 tablespoons olive oil
2 heirloom tomatoes, cut into wedges, for serving
Avocado slices, cheese, sour cream, salsa, hot sauce, cilantro, Pico De Gallo, or your preferred garnish

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Instructions

1. Season the flank steak well with salt and pepper. In a mixing bowl, whisk together 1 teaspoon salt with the tequila, lime juice, orange juice, cumin, garlic powder, onion powder, white pepper, and red pepper flakes.
2. Pour the marinade into a Ziploc baggie and drop the flank steak into the bag, sealing and shaking to coat the flank steak fully with the marinade. Place the bag in the fridge for 2-3 hours.
3. Remove the flank steak from the fridge and bring the meat to room temperature for 20-30 minutes.
4. Place the bell pepper and onion slices in a large mixing bowl. Drizzle olive oil over the slices and season well with salt and pepper. Pour the onion and pepper slices onto a vegetable grill pan.
5. Heat the grill to 450-500°. Grill the flank steak for 6-8 minutes per side, until desired doneness. Then remove the cooked flank steak from the grill and let it stand for 5 minutes. Slice it thinly on the diagonal.
6. Grill the veggies 2-3 minutes, until soft and starting to char. Remove from the grill.
7. Serve the sliced meat with the grilled peppers and onions and some tomato wedges.
8. Garnish with avocado slices, cheese, sour cream, salsa, hot sauce, cilantro, and/or pico de gallo.

Pair with 2023 Estate Grenache