

MARGARITA-MARINATED CARNE ASADA FAJITAS



PREP TIME
15 MINS



COOK TIME
20-30 MINS



SERVES
8



IDEAL FOR
DINNER



TOTAL TIME
5-9 HRS



CONTAINS
ALCOHOL

Create an easy marinade for skirt steak using Cayman Jack Margarita and then grill to perfection. Add grilled onion and peppers for a tasty tortilla-wrapped bite. The alcohol in the marinade will be cooked off but you'll still get a hint of the margarita flavor

2 lbs. skirt steak

1 11.2-oz bottle Cayman Jack Margarita

6 Tbsp. olive oil, divided

1/4 cup chopped cilantro

1 Tbsp. salt

2 medium red onions, sliced

2 medium green peppers, sliced

8 flour tortillas, fajita size

Combine steak, Cayman Jack, 3 Tbsp. oil, cilantro, and salt in a large plastic bag, mixing well. **Refrigerate for 4 hours, or overnight.**

Remove steak from marinade and discard marinade. Grill on grate over coals, or in a preheated grill pan for 8 minutes per side. Set aside to rest.

Toss onions and peppers with remaining oil and a large pinch of salt. Grill 7-8 minutes, or until well softened and browned.

Warm tortillas on grill then wrap in a cloth. Cut steak across the grain and serve all in warm tortillas.

