

Sizzling Fajitas with Grilled Peppers and Onions

Ingredients:

1 pound skirt steak, chicken, or shrimp (peeled and deveined)

2 bell peppers (any color), sliced

1 large onion, sliced

2 tablespoons vegetable oil

2 cloves garlic, minced

Fajita seasoning (store-bought or homemade with chili powder, cumin, paprika, garlic powder, onion powder, salt, and pepper)

Flour or corn tortillas

Optional toppings: salsa, guacamole, sour cream, chopped cilantro, lime wedges

Instructions:

Prepare the Protein:

If using skirt steak, marinate it in some of the fajita seasoning with a bit of oil for at least 30 minutes. If using chicken or shrimp, you can marinate or season them as preferred.

Grill the Protein:

Grill the steak, chicken, or shrimp until cooked to your desired doneness. Rest the meat for a few minutes before slicing.

Grill the Peppers and Onions:

In a separate grill pan or skillet over medium-high heat, add the vegetable oil. Sauté the sliced peppers and onions until they're charred and slightly tender. Add minced garlic toward the end of cooking for added flavor.

Slice and Assemble:

Slice the grilled protein against the grain (if applicable) and combine it with the grilled peppers and onions in the skillet.

Serve:

Warm the tortillas. Place a portion of the sizzling fajita mixture in the center of each tortilla.

Serve with optional toppings such as salsa, guacamole, sour cream, chopped cilantro, and lime wedges.