

# Beef and Chicken Fajitas

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## Ingredients

- 3 lbs skirt steak
- 3 lbs boneless, skinless chicken breasts

## Marinade

- 1/2 cup olive oil
- 3 tablespoons Worcestershire
- 3 garlic cloves, minced
- 1 tablespoon ground cumin
- 4 tablespoons chili powder
- 1/2 teaspoon red pepper flakes
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon sugar
- juice of 3 limes

## Fajita Vegetables

- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 medium onions, halved and sliced
- 1 red bell pepper, seeded and sliced into strips
- 1 orange bell pepper, seeded and sliced into strips
- 1 green bell pepper, seeded and sliced into strips
- 1 yellow bell pepper, seeded and sliced into strips
- 1 lb cremini or white button mushrooms

## Instructions

1. Place beef and chicken in ziploc bags or baking dishes
2. Combine all marinade ingredients in blender
3. Pour over beef and chicken, using hands to work marinade into meat
4. Let them marinate for 4 to 6 hours, then let sit outside of fridge for 30 minutes
5. Cook meat to your liking