



Grilled Marinated Flank Steak Fajitas

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Prep	5 mins
Cook	45 mins
Active	30 mins
Marinating Time	60 mins
Total	110 mins
Serves	6 to 8 servings

Ingredients

- 1/4 cup (60 ml) soy sauce
- 1/4 cup (60 ml) lime juice
- 4 medium cloves garlic
- 2 tablespoons sugar
- 1 tablespoon dried ground ancho chile (or 1 tablespoon chile powder)
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 1/4 teaspoon cayenne pepper
- 1/2 cup chopped fresh cilantro leaves and tender stems, divided
- 1/3 cup (80 ml) canola or other neutral oil
- 2 1/2 pounds flank steak (about 1 whole flank steak)
- 12 to 16 flour tortillas, warmed
- 1 large yellow onion, finely diced
- 2 whole limes, cut into wedges
- Salsa, sour cream, and/or guacamole for serving

Directions

1. In a medium bowl, whisk together soy sauce, lime juice, garlic, sugar, ground chile, oregano, cumin, cayenne, and 2 tablespoons cilantro until sugar is dissolved. Slowly add oil while whisking constantly. Place flank steak inside a gallon-sized zipper-lock bag with marinade. Press out air, seal bag, and allow meat to marinate in the refrigerator, turning occasionally, for at least 1 and up to 12 hours.
2. Remove steak from marinade and pat dry with paper towels. Light one chimney full of charcoal and wait until they're covered in grey ash. Spread evenly over 1/2 of grate, leaving other half empty. Put cooking grate in place, cover, and allow grill to preheat for 5 minutes. Clean and oil grilling grate, then place flank steak over hot side of grill. Cook until well charred, about 3 minutes. Flip steak and continue to cook until second side is well charred, about 3 minutes longer. Transfer steak to cooler side of grill, cover, and cook until thickest part of steak registers 125°F (52°C) on an instant-read thermometer for medium-rare, or 135°F (57°C) for medium, about 5 minutes longer. Transfer to a cutting board, tent with foil, and allow steak to rest for at least 5 minutes.
3. Slice steak thinly across the grain, then cut each slice into 1/2-inch pieces. Serve immediately with warm tortillas, diced onions, remaining chopped cilantro, lime wedges, and salsa as desired.

Notes

If you're using a gas grill, set half of the burners to high and leave the others off for two-zone grilling.

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- [The Best Carne Asada Recipe](#)
- [Steakhouse-Style Grilled Marinated Flank Steak](#)
- [Thai-Style Marinated Flank Steak and Herb Salad](#)
- [Grilled Stuffed Flank Steak With Scallions, Ginger, and Teriyaki Glaze](#)