



SIZZLING FLANK STEAK FAJITAS

1 tbsp vegetable oil
1 lb of flank steak or carne asada
1 large onion, peeled and sliced
2-3 bell peppers, stemmed and seeded, de-ribbed, sliced lengthwise into strips
Salt
1 cup shredded cheese
1 cup salsa
1 cup shredded iceberg lettuce
1/3 cup sour cream
1/3 cup guacamole
Flour tortillas

Steak Fajita Marinade:

Juice of 1 lime
2 tbsp of olive oil
2 cloves garlic, peeled, minced
1 tsp ground cumin
1/2 fresh Jalapeño pepper, seeded
1/4 cup chopped fresh cilantro

- Mix all marinade ingredients. Coat the steak with the marinade and let it sit at room temperature for an hour, or longer in the fridge.
- Before you cook the meat, wipe off most of the marinade and sprinkle steak with salt.
- From a “cold” oven, start the heating process by using the Hearth Burner on “HIGH” and the Log Burner at a “Medium” setting.
- Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven faster.
- After this quick heat stage, turn all controls to “LOW” setting so you do not over heat the Hearth or the Top Radiant Stone.
- Set a large cast iron pan or griddle in the pizza oven and let this heat up for 3-5 minutes.
- Add the tablespoon of oil to the pan and let this heat up for 1 minute.
- Add the steak, frying on each side for 3 minutes, or to desired doneness. 2 minutes per side will yield approximately medium rare doneness for an average cut of flank steak.
- Remove from pan and let sit, tented with foil, for 5 minutes.
- Add a little more oil to the pan if necessary, then add the onions and bell peppers.
- Let them sear for 1 minute before stirring, then stir every 90 seconds or so as the veggies sear. Cook for 3-4 minutes total.
- Slice the meat across the grain into thin slices.
- Serve with shredded cheese, salsa, shredded iceberg lettuce, sour cream, guacamole and warm flour tortillas.