

Grilled Steak Fajitas



Ingredients

600-700g rump steak	1 red capsicum, sliced
1 tbsp olive oil	1 yellow capsicum, sliced
1 tbsp fresh lime juice	1 large red onion, sliced
1 tbsp fresh orange juice	3 large ripe tomatoes, chopped
1/2 tbsp chilli powder	1/2 small brown onion, finely chopped
1/2 tbsp ground cumin	1 green chilli, deseeded and finely chopped
1 tsp garlic powder	1/3 bunch fresh coriander, roughly chopped
1 tsp dried oregano	Guacamole, sour cream and tortillas, to serve
1/2 tsp salt	

Directions

Step 1 – Mix together the olive oil with half the lime and half the orange juice, the chilli powder, ground cumin, garlic powder, oregano and salt and pour over the steak, coating evenly. Marinate for one hour.

Step 2 – Remove the steak from the marinade and pat dry.

Step 3 – Heat the BBQ to medium – high heat (200 - 230°C) and prepare for direct grilling, ensuring the inside of the BBQ and grills are clean. Preheat a BBQ safe frying pan or skillet.

Step 4 – Once the BBQ has reached temperature, cook the capsicum and onion in the skillet over direct heat until softened and browned. Set aside, cover to keep warm and remove the skillet. Cook the steak directly on the grill with the BBQ lid closed, turning halfway, until the steak has reached an internal temperature of around 50°C, then remove from the BBQ, cover tightly with foil and allow to rest.

Step 5 – Heat the tortillas directly on the grill until softened, then cover until needed. Prepare the salsa by mixing the remaining lime and orange juice with the tomato, onion, green chilli and coriander. Set aside.

Step 6 – Slice the steak into 5mm thick slices, then serve in the tortillas with the salsa, guacamole, and sour cream.

