

Weber Griddled Steak And Chicken Fajitas



** Recipe courtesy of Weber Australia*

Ingredients

For the Fajitas

- 500g rump or flank steak, silver skin removed
- 500g boneless, skinless chicken thighs
- 4g vegetable oil, divided
- 1 brown onion, thinly sliced
- 1 red capsicum, thinly sliced
- 1 green capsicum, thinly sliced
- 1 tsp sea salt
- 1/2 tsp black pepper
- 1 lime, plus extra for serving
- 12 flour tortillas

Toppings such as sour cream, lime wedges, guacamole, and fresh coriander for serving

For the Rub

- 1 tbsp chilli powder
- 2 tsp ground cumin
- 2 tsp smoked paprika
- 1 tsp sea salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp cayenne pepper

Directions

Step 1 – If using a 17" Weber Slate Griddle, prepare it for cooking using direct high heat (250°C-290°C) and preheat as directed. If using a 30" or 36" Weber Slate Griddle, prepare it for cooking using direct medium-high heat (210°C-250°C) and preheat as directed.

Step 2 – Combine the rub ingredients in a small bowl and mix well.

Step 3 – Place the steak and chicken in separate bowls and season with the rub.

Step 4 – Once the griddle has preheated, scrape it clean with a scraper. Oil the griddle (approximately 2 tablespoons of olive oil) and spread it with the back of a spatula.



Step 5 – Place the steak and chicken onto one side of the griddle and cook for 5 minutes, undisturbed. Flip the steak and chicken and move it to the opposite side of the griddle. Cook until the internal temperature of the chicken reaches 74°C and the steak is medium rare, 5–7 more minutes.

Step 6 – Once the steak and chicken has been flipped, add the vegetables to the left side of the griddle, where the meat was just seared. Season with salt and pepper and cook, stirring occasionally, until slightly caramelised and tender, about 4–6 minutes. Squeeze half of the lime over the vegetables and stir to combine.

Step 7 – Remove the steak, chicken, and vegetables from the griddle, allowing the meat to rest for 5 minutes.

Step 8 – While the steak and chicken are resting, evenly distribute the tortillas across the griddle and cook until warmed through. Wrap in a clean kitchen towel to keep warm.

Step 9 – Cut the steak in half lengthwise and then thinly slice the steak and chicken. Place the chicken, steak, and vegetables in warm tortillas with additional toppings and roll up to eat.

