



## Flat Iron Steak Fajitas

Recipe and photo from traegergrills.com.



### Ingredients – Flat Iron Steak Fajitas:

- 2 to 3, each ¾" thick Flat Iron Steaks
- 2 Bell Peppers, Cut into thin Strips
- 2 Poblano peppers, Cut into thin Strips
- 1 large Sweet Onion, Cut into thin Wedges
- 2 Tbsp. Olive Oil
- Salt and Pepper as needed
- 10 Flour Tortillas, Warmed
- 4 oz. Queso Fresco or Cotija Cheese, Crumbled
- Salsa and Sour Cream for serving

### Ingredients – Marinade:

- 2 Limes, Juiced
- 1 small Orange, Juiced
- 2 cloves Garlic, Finely Minced
- 2 tsp. Agave or Honey
- 1 tsp. Pure Chile Powder
- 1 tsp. Ground Cumin
- 1 tsp. Salt
- 1 tsp. Oregano
- 1/2 cup Olive Oil

### Directions:

In a small mixing bowl, combine the lime and orange juice, garlic, agave, chile powder, cumin, salt, and oregano. Slowly whisk in the olive oil. Put the meat in a resealable plastic bag and pour the marinade over it, massaging to coat all the surfaces. Refrigerate for 2 to 4 hours.

Prepare the vegetables: Combine the bell pepper and poblano strips as well as the onion wedges in a mixing bowl. Drizzle with the oil and season with salt and pepper. Stir to coat. Set aside until ready to cook. When ready to cook, put a 12-inch cast iron skillet on the grill grate. Start the Traeger grill on Smoke with the lid open until the fire is established (4-5 minutes). Set the temperature to 450 degrees F and preheat, lid closed, for 10 to 15 minutes.

Drain the marinade from the steaks and pat the meat dry with paper towels. Discard the marinade. Sprinkle a teaspoon of coarse salt in the skillet. Sear the steaks in the pre-heated cast iron skillet, about 2 minutes per side, working in batches if necessary.

Transfer the steaks directly to the grill grate once they've been seared. Toss the vegetables into the hot skillet and sauté, moving around with tongs, until nicely browned but still tender-crisp, working in batches if necessary. Leave the lid up while you do this: The Traeger will lose heat, but that's okay.

Carefully move the skillet to a heat-proof surface; the vegetables will stay very hot. Close the lid of the Traeger and let the steaks cook until medium-rare, about 135 degrees F, 10 to 15 minutes per side.

Transfer to a cutting board and let rest for 5 minutes. Slice the steak against the grain on a sharp diagonal. Allow guests to assemble fajitas; serve with cheese, salsa, sour cream. Enjoy!

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