

Fajitas

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Ingredients

1/4 cup lime juice
3 Tbls. olive oil OR vegetable oil – divided
4 cloves garlic – crushed
3 tsp. soy sauce – divided
1 tsp. salt
1/2 tsp. liquid smoke OR 1/4 tsp. hickory smoke powder
1/2 tsp. cayenne pepper
1/4 tsp. black pepper
1 lb. boned, skinned chicken breasts OR skirt steak
2 Tbls. water
1/2 tsp. lime juice
1 dash salt
1 dash black pepper
1 lrg. Spanish onion – sliced thin
1/2 med. green bell pepper – seeded, sliced thin
1/2 med. red bell pepper – seeded, sliced thin
1/2 med. yellow bell pepper – seeded, sliced thin

Directions

Combine 1/4 cup lime juice, 2 Tbls. oil, garlic, 2 tsp. soy sauce, 1 tsp. salt, liquid smoke, cayenne pepper, and 1/4 tsp. black pepper in a sealable plastic container, add chicken/steak to container, cover, and refrigerate for at least 2 hours, or overnight (preferred).

Combine water, 1 tsp. soy sauce, 1/2 tsp. lime juice, and a dash of salt and pepper; set aside.

Grill meat over a medium-high flame for 4-5 minutes per side, or until cooked through.

Cut meat into thin strips; set aside and keep warm.

In a large skillet over medium-high heat, cook onion and peppers in remaining 1 Tbls. oil until brown; remove from heat; pour reserved liquid mixture over onions and peppers.

Toss together meat, onions, and peppers.