

Quick & Easy

THE COSTCO WAY

Kingsford® Grilled Flank Steak Fajitas

Makes 6 servings

Ingredients:

1¾ lbs flank steak
1 lime, juiced
1 small navel orange, juiced
1 tsp cumin
¼ cup plus 4 Tbsp olive oil, divided
1 Tbsp Hidden Valley® Original Ranch Salad Dressing Seasoning Mix
18 lb bag Kingsford® Professional Charcoal Briquets
Kingsford® Lighter Fluid
1 to 2 large red bell peppers, sliced
1 to 2 large green bell peppers, sliced
1 yellow onion, cut into ½-inch-thick slices
1 red onion, cut into ½-inch-thick slices
Salt, to taste
Pepper, to taste
12 fajita-size tortilla shells, warmed

Instructions:

Place steak into a large resealable plastic bag. In a small bowl, combine lime juice, orange juice, cumin, ¼ cup olive oil and ranch seasoning mix. Stir to combine. Pour mixture over steak. Seal bag. Coat steak to marinade. Let sit for 30 minutes, or up to 4 hours in the refrigerator. On a grill, light charcoal with Kingsford® Lighter Fluid according to package directions. Brush 2 Tbsp olive oil over the grates. In a medium bowl, toss bell peppers, 1 Tbsp olive oil, salt and pepper. Brush onions with remaining 1 Tbsp olive oil.

Place the steak and vegetables on the grill. Cook the steak for 7 to 10 minutes, or until internal temperature reaches 145 F, flipping once. Cook vegetables for 10 to 12 minutes, or until charred, flipping as needed. Let steak rest for at least 15 minutes. Thinly slice steak against the grain. Chop vegetables into slices. Serve with warmed tortillas. Garnish as desired.

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