



Limón Chimichurri Skirt Steak Fajitas

Prep time: 20 Cook Time: 10 Servings: 12

Latino, Entrees, Flour Tortillas, Catering, Casual Dining, FSR/QSR, Modern Mexican, Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		24 Each
Skirt Steaks			5 Lbs.
plus 1 Tbsp Spice Rub , see related recipe			6 Oz.
Corn		roasted	12 Oz.
Tomatoes		diced	12 Oz.
Onions		diced	6 Oz.
Chimichurri Sauce		see related recipe	12 Fl. Oz.
Queso Fresco			12 Oz.
Spice Rub			



Instructions

1. Rub the spice rub into the skirt steak and allow to rest overnight, refrigerated.
2. Over a hot grill, cook the skirt steak until medium rare and allow to rest before thinly slicing.
3. To serve, top each tortilla with 3 oz. steak, 1 tbsp. roasted corn, 1 tbsp. tomato, ½ tbsp. onion, and 1 tbsp. chimichurri sauce. Crumble ½ oz. of queso fresco over the top and serve two per order.



Chimichurri Sauce

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Fresh Italian Parsley			1 cup
Olive Oil			1/2 cup
Red Wine Vinegar			1/3 cup
Fresh Cilantro			1/4 cup
Garlic		peeled	2 cloves
Dried Red Peppers		crushed	3/4 tsp.
Salt			1/2 tsp.

Instructions

1. Chop garlic, parsley and cilantro
2. Place all ingredients into mortar and crush with pestle until ingredients are chunky but blended together
3. Can be made up to two hours ahead



Spice Rub

Prep time: 3 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Salt			5 tsp.
Smoked Paprika			3 3/4 tsp.
Ground Coriander			3 3/4 tsp.
Ground Cumin			3 3/4 tsp.
Cayenne			1 1/4 tsp.
Chile Powder			1 1/4 tsp.
Pepper			1 1/4 tsp.
Garlic Puree			3 3/4 Tbsp.
Olive Oil			2 1/2 Tbsp.

Instructions

1. Combine all ingredients and work into a paste. Use immediately.

