



Latino,Entrees,Flour Tortillas,Casual Dining,Catering,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 8" Pressed Tortillas	10410	warmed	2 Each
Yuzu Kosho Marinated Skirt Steak			1/2 cup
Bell pepper and onions mix		warmed	1/2 cup
Avocado		sliced	1/2 Each
Lime crema			As Needed
Cilantro			As Needed
Pico de gallo			As Needed
Lime wedges			As Needed

Yuzu Kosho Skirt Steak Fajitas

Grilled skirt steak marinated in spicy citrusy yuzu kosho, paired with sautéed bell peppers and onions, all served in warm flour tortillas. Garnished with fresh avocado slices and a drizzle of lime crema for a zesty, umami-packed twist on classic fajitas.

Prep time: Cook Time: Servings: 1



Instructions

1. Prepare Yuzu Kosho Marinated Skirt Steak sub-recipe and let steak marinate at least 6 hours to overnight under refrigeration.
2. Grill steak over medium-high heat on a grill on both sides until desired doneness. Let rest 5 minutes before slicing.
3. Plate sliced skirt steak, bell peppers, avocado slices on serving plate along with crema, cilantro, pico de gallo and lime wedges as desired.
4. Serve with warmed tortillas on the side.



Yuzu Kosho Marinated Skirt Steak

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yuzu Kosho		prepared	1/4 cup
Yuzu extract			2 Tbsp(s)
Yellow onion		small, sliced	1/4 Each
Garlic		minced	1 tsp
Rice vinegar			2 Tbsp(s)
Olive oil			1/4 cup
Granulated sugar			1 Tbsp(s)
Sriracha			2 Tbsp(s)
Salt			2 tsp
Skirt steak		trimmed	1 1/2 lb.

Instructions

1. Add yuzu kosho, yuzu extract, ¼ sliced onion, vinegar, oil, sugar, sriracha, salt together and whisk until combined.
2. Add in trimmed skirt steak and coat evenly in marinade. Store under refrigeration in a non-reactive container for at least 6 hours up to overnight.

