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Chili Lime Steak Fajitas

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Chili Lime Steak Fajitas are so juicy and full of incredible flavours! The secret lies in this incredibly popular marinade!

Servings: 4 (2 fajitas per serve)

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Ingredients

MARINADE:

- 2 tablespoons olive oil
- 1/3 cup freshly squeezed lime juice
- 2 tablespoons fresh chopped cilantro
- 2 cloves garlic , crushed
- 1 teaspoon brown sugar
- ¾ teaspoon red chilli flakes (adjust to your preference of spice)
- ½ teaspoon ground Cumin
- 1 teaspoon salt
- 1 pound | 500g of beef steak (rump, skirt or flank steak)

FAJITAS:

- 3 bell peppers (capsicums) of different colours: red, yellow and green, deseeded and sliced
- 1 onion , sliced
- 2 avocados , sliced
- 8 flour tortillas
- Extra cilantro leaves to garnish
- Sour cream (optional) to serve

Instructions

1. Whisk marinade ingredients together to combine. Pour out half of the marinade into a shallow dish to marinate the steak for an hour at room temperature (or in the refrigerator for at least 2-4 hours or overnight. Remove from the refrigerator 30 minute prior to cooking.)* Refrigerate the reserved untouched marinade to use later.
2. Heat about one teaspoon of oil in a grill pan or cast iron skillet over medium-high heat and grill steak on each side until desired doneness (about 4 minutes each side for medium-rare, depending on thickness). Set aside and tent with foil to allow to rest for 5 minutes.
3. Wipe pan over with paper towel; drizzle with another teaspoon of oil and fry peppers (capsicums) and onion strips. Add in half of the reserved marinade, salt and pepper, and continue frying until cooked to your liking.
4. Slice steak against the grain into thin strips.
5. Serve with warmed tortillas, extra cilantro leaves, sour cream, sliced avocado (or your desired fillings), and drizzle over the remaining reserved marinade.

Recipe Notes

*Don't have time to marinate? Don't worry! The marinade has so much flavour in it already, you can let it sit for 5-10 minutes at room temperature while preparing all of your other ingredients!