Spiced Skirt Steak Fajitas

SPICE RUB

1½ teaspoons sea salt

1½ teaspoons chilli powder

1 teaspoon garlic flakes

½ teaspoon ground

coriander

½ teaspoon ground cumin

900 g skirt steak, about 1 cm thick, trimmed of excess fat and cut across into pieces about 20 cm long and of uniform thickness

Olive oil

VEGETABLES

1 medium red pepper, seeded and cut lengthways into 1-cm-wide strips

1 medium yellow pepper, seeded and cut lengthways into 1-cm-wide strips

1 medium orange pepper, seeded and cut lengthways into 1-cm-wide strips

1 medium onion, halved lengthways and sliced into 8-mm-thick half-moons

2 tablespoons extra-virgin olive oil

1 teaspoon dried origanum

½ teaspoon sea salt

FOR SERVING

12 (18 cm) flour tortillas

1 cup coarsely grated white cheddar cheese

Guacamole (page 340)

Pico de gallo (page 340)

1 cup sour cream

Lime wedges

For nicely browned peppers and onions, preheat a grill pan for 5–10 minutes before you add the vegetables. If your braai is big enough, grill the vegetables and skirt steak at the same time. Most of the optional garnishes (see page 107) require no cooking at all.





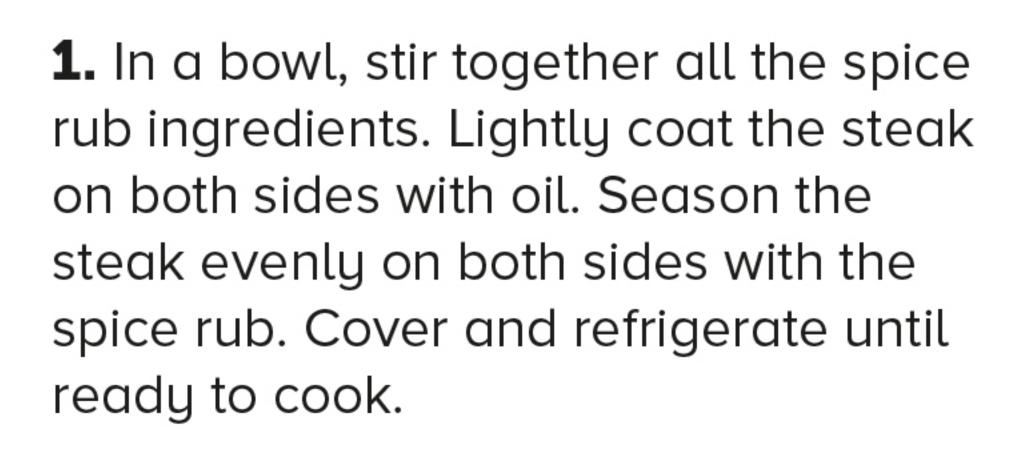




REST: 5 MIN

SPECIAL EQUIPMENT:
LARGE PERFORATED GRILL PAN







2. Prepare the braai for direct cooking over medium-high heat (about 260°C). Remove the steak from the refrigerator. In a large bowl toss the peppers and onion with the oil, origanum and salt to coat well.



3. Brush the cooking grates clean. Place a large perforated grill pan over direct heat, close the lid and preheat for 5–10 minutes. Spread the vegetables on the preheated grill pan.



4. Cook the vegetables over direct medium-high heat, with the lid closed, until tender and lightly browned but still a bit crisp, 12–15 minutes, stirring a few times. Remove the grill pan of vegetables and set aside while you cook the steak.



5. Braai the steak over direct mediumhigh heat, with the lid closed, until cooked to your desired doneness, 6–8 minutes for medium rare, turning once or twice.



6. When the steak is done, transfer to a cutting board (preferably one with a well, to collect the juices) to rest for a few minutes. >