



RECIPE NAME

BAVETTE STEAK FAJITAS

INGREDIENTS

- 1 pound Fitch Ranch Premium Bavette Steak
- 8 corn or flour tortillas
- 1 avocado sliced
- 1/2 yellow onion sliced with the grain and a half inch wide at the widest point
- 1 tbsp olive oil extra virgin
- 1 lime sliced (optional)

Bavette Steak Fajita Seasoning:

- 1/2 tbsp garlic powder
- 1/2 tbsp cumin
- 1/2 tbsp oregano
- 1/2 tbsp paprika
- 1/2 tbsp chili powder
- 1/2 tbsp kosher salt

PROCEDURE

Mix all seasoning ingredients in a small bowl. Coat the bavette steak with the seasoning mixture, ensuring to coat the entire cut of beef evenly and thoroughly. Feel free to substitute your favorite fajita seasoning.

Let the seasoned bavette steak rest at room temperature for an hour.

Sear both sides of the bavette steak over high heat. Use either a grill or a cast iron pan. If using a cast iron pan, preheat for about a minute then add olive oil. Let the olive oil heat up for another 1-2 minutes. Add the steak, searing on each side until a brown crust begins to form.

After searing, lower the heat to medium and continue to cook until desired doneness is achieved. Bavette steak typically needs about 2-3 minutes to finish cooking after searing.

Take the bavette steak off of the pan to rest for 15 minutes.

Add onions to the pan. Add a little extra olive oil if needed. Sauté until the onions start to get soft, then turn off heat.

Slice the bavette steak into thin slices. Be sure to cut against the grain to achieve the best tenderness and texture and make the slices easy to eat.

Serve immediately on corn or flour tortillas. Add onions and avocado slices. Squeeze lime wedges over the steak and add any additional toppings as desired like shredded cheese, salsa, guacamole, sour cream, garlic butter, etc.

TIME TO PREPARE

30 mins

TIME TO COOK

15 mins

CREATED BY:

www.ownthegrill.com