

Tequila-Marinated Fajitas with Cilantro Chimichurri and Black Beans

For fajita marinade:

- 2 lb flap steak
- 1-2 tablespoons cumin
- 1 tablespoon garlic powder
- 2 teaspoons onion powder
- 2 teaspoons adobo spice (optional, from Penzey's)
- 1 tablespoon Mexican oregano
- 2 teaspoons Spanish smoked paprika
- 1 teaspoon chipotle powder (more or less according to heat tolerance)
- kosher salt and pepper to taste
- 2 shots of tequila
- 1 tablespoon olive oil
- juice of 1 lime

For black bean salad:

- 2 cans black beans
- 1 cup jicama, diced (or substitute 4 stalks celery, small dice)
- 1/2 cup finely diced red onion
- juice of 1 freshly squeezed lime
- 1 jalapeno, finely diced
- 2 tablespoons olive oil
- 2 teaspoons cumin
- 1 teaspoon garlic powder
- 1 teaspoon mild chili powder
- kosher salt and pepper to taste

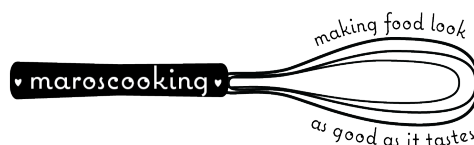
For cilantro chimichurri:

- 1 large shallot
- 1 garlic clove
- 3 bunches cilantro
- juice of 1/2 a freshly squeezed lime (plus more to taste)
- 2 teaspoons cumin
- 2 tablespoons white balsamic vinegar
- 1/2 cup olive oil
- salt and pepper to taste

For cherry tomato salad:

- 12 san marzano tomatoes, or cherry tomatoes diced
- 1 small jalapeno finely diced
- 3 tablespoons chopped cilantro
- 3 tablespoons finely diced red onion
- 1/2 fresh squeezed lime
- salt and pepper to taste
- garnishes: cilantro, cojita cheese, avocado or guacamole

Serves 6.



For beef:

Mix all dry spices together and rub on either side of your fajita meat. Place in a ziploc bag, and remaining ingredients to bag to coat meat. Marinate for several hours, but at least 1 hour.

For beans:

Combine all ingredients for black bean salad, mix well and set aside. Adjust seasonings if you prefer more or less cumin etc.

For tomatoes:

Combine all ingredients and let sit for a bit so all seasonings can meld. You can add a bit of cumin to this if you enjoy it as much as I do.

For chimichurri:

In a blender, place all ingredients in a processor except the oil and process until smooth. If you prefer your chimichurri emulsified, add oil and continue to process, but if you prefer a more herby version, you can stir in oil and stir. Either way, the sauce will be delicious in your fajita!

Assemble Fajitas:

Heat your tortilla, top with some beans and sliced fajita meat. Drizzle the chimichurri on top and garnish with cojita cheese, cilantro, avocado and cherry tomato salad. Enjoy immediately.