

# 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 jalepeno, finely diced
- ▷ 2 tablespoons olive oil
- ▷ 2 teaspoons cumin
- ▷ 1 teaspoon garlic powder
- ▷ 1 teaspoon mild chili powder
- ▷ kosher salt and pepper to taste

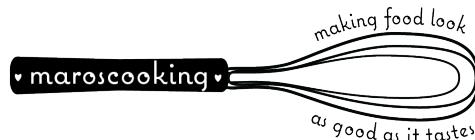
## For cilantro chimichurri:

- ▷ 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 jalepeno 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, tip 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.