

Grilled Beef Fajitas

Prep Time: approx. approx. 2 Hours 30 Minutes.

Cook Time: approx. 3-5 Minutes

Ready in approx. 2 Hours 35 Minutes.

Makes 6-8 servings.



2 lb	beef skirt steaks	0.9kg
2/3 cup	Kikkoman Soy Sauce	160ml
1/4 cup	lime juice	60ml
10	flour tortillas	10
	butter or margarine, softened	
	Pico de Gallo*	
	Dairy sour cream	

Pico de Gallo

1	avocado, medium sized	1
1	tomato, medium sized	1
1	jalapeno pepper	1

1/2 cup	red onion, minced	120ml
1 tbsp	fresh ciltantro, minced	15ml
2 tbsp	Kikkoman Teriyaki Marinade & Sauce	30ml
4-1/2 tsp	lime juice	22ml

Directions

- 1** Cut steaks crosswise into 4 to 5-inch lengths. Split thicker pieces in half to 1/8 to 1/4-inch thickness. Place pieces in large shallow pan.
- 2** Combine Kikkoman Soy Sauce and lime juice; pour over meat, turning pieces over to coat well. Marinate 15 minutes; turn pieces over once.
- 3** Meanwhile, wrap tortillas in aluminum foil.
- 4** Grill meat about 4 inches from hot mesquite or regular charcoal 3 minutes for medium-rare, or to desired degree of doneness.
- 5** Heat tortillas on grill or in 325°F oven until warm.
- 6** To assemble fajita: spread tortilla with butter and wrap around desired amount of grilled meat, Pico de Gallo and sour cream. Or, serve meat, salsa and tortillas separately.

Pico de Gallo

- 1** Cut avocado in half; discard seed and peel. Dice avocado, tomato and jalapeno pepper. Place in bowl.
- 2** Stir in red onion, cilantro, Kikkoman Teriyaki Marinade & Sauce and lime juice.
- 3** Cover and let stand at room temperature 2 hours before serving.

Recipe courtesy of Kikkoman