

Skirt Steak Fajitas



Marinade and Steak

3 tablespoons coconut aminos

1 tablespoon fresh lime juice

1 teaspoon dried oregano

¼ teaspoon salt

1 pound skirt steak or flank steak, cut against the grain into 1/8-inch thick slices

For the Guacamole

2 avocados, halved, pitted, peeled, and diced

2 tablespoons chopped fresh cilantro

1 tablespoon fresh lime juice

½ teaspoon kosher salt

4 Carnivore Tortillas

2 ounces queso cotija cheese, crumbled (optional)

Directions:

Marinate the steak: Place the coconut aminos, lime juice, oregano, and salt in a large resealable plastic bag. Using a sharp

knife, score the steak on both sides with shallow diagonal cuts 1 inch apart. Place the steak in the bag and turn to coat. Marinate in the refrigerator for 1 hour. Remove the steak from the marinade; discard the marinade.

Meanwhile, make the guacamole: In a medium bowl, combine the avocado, cilantro, lime juice, and salt and toss to mix.

Preheat the grill to medium (350° F to 375° F).

Grill the steak, covered, for 10-12 minutes on medium (145°F), turning once halfway through grilling. (or cook steak on a stovetop grill pan over medium-high heat.) Remove the steak from the heat when the temperature reaches 5 degrees below your desired doneness because the steak will continue to cook while it is resting. Transfer the meat to a cutting board and let rest while heating the tortillas. Grill the tortillas over medium heat, turning once, just until heated through, about 1 minute.

Thinly slice the steak against the grain. Place the steak on the warm tortillas, top with the guacamole and cheese, if using.

Store the skirt steak and the guacamole tightly covered in separate containers in the refrigerator for up to 4 days.