



Sizzling Beef Fajitas with Bell Peppers and Onions

Experience the vibrant flavors of authentic Mexican cuisine with this restaurant-quality beef fajita recipe that sizzles right at your table. Tender, marinated strips of beef are paired with caramelized bell peppers and onions, creating a perfect balance of savory, smoky, and slightly charred perfection. Served with warm flour tortillas and all your favorite toppings, these fajitas are guaranteed to become a family favorite. The combination of bold spices, fresh ingredients, and that signature sizzle will transport your dinner table straight to a bustling cantina.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 minutes	25 minutes	45 minutes	4 servings

INGREDIENTS

1.5 pounds Beef flank steak or skirt steak	3 tablespoons Olive oil
3 tablespoons Fresh lime juice	4 cloves Garlic cloves
2 teaspoons Ground cumin	1 teaspoon Chili powder
1 teaspoon Smoked paprika	2 whole Red bell pepper
1 large Yellow onion	to taste teaspoon Salt and black pepper
8 tortillas Flour tortillas	¼ cup Fresh cilantro

INSTRUCTIONS

- 1 In a small bowl, whisk together 2 tablespoons of olive oil, lime juice, minced garlic, cumin, chili powder, paprika, salt, and black pepper to create a vibrant marinade. The mixture should be fragrant and well-combined with visible spice particles throughout.
- 2 Place the sliced beef strips in a large zip-top bag or shallow dish and pour the marinade over them, ensuring all pieces are well-coated. Let the beef marinate at room temperature for 15 minutes, or up to 4 hours in the refrigerator for deeper flavor. Stir occasionally to redistribute the marinade evenly.
- 3 While the beef marinates, slice the bell peppers and onion into uniform ½-inch thick strips, keeping them separate. This uniform size ensures even cooking and creates those beautiful caramelized edges that make fajitas special.
- 4 Place a large cast-iron skillet or heavy-bottomed pan over medium-high heat and let it preheat for 3-4 minutes until it's extremely hot—you should see wisps of smoke rising from the pan. This high heat is crucial for achieving the signature sizzle and creating a delicious caramelized crust on the beef and vegetables.
- 5 Add the remaining 1 tablespoon of olive oil to the hot skillet, then carefully add the marinated beef strips in a single layer. Don't crowd the pan—work in batches if necessary. Let the beef sear undisturbed for 2-3 minutes until a golden-brown crust forms, then stir and cook for another 1-2 minutes until cooked to medium-rare. Transfer to a warm plate.
- 6 In the same hot skillet, add the bell pepper and onion strips. Stir occasionally over medium-high heat for 6-8 minutes until the vegetables are charred in spots and softened with slightly caramelized edges. Season with a pinch of salt and pepper to taste.
- 7 Return the cooked beef to the skillet with the vegetables and toss everything together over medium heat for 1 minute to combine flavors and warm through. The dramatic sizzle should still be present if your pan is hot enough. Transfer immediately to a serving plate and garnish with fresh cilantro.
- 8 While the beef and vegetables finish cooking, warm your flour tortillas by placing them directly over a gas flame for a few seconds per side, or wrapping them in a damp paper towel and microwaving for 30 seconds. Arrange the warm tortillas in a clean kitchen towel to keep them soft and warm until serving.



Chef's Notes

The key to exceptional fajitas is achieving three things: properly sliced beef cut against the grain, a screaming hot pan for proper caramelization, and precise timing so everything finishes simultaneously. Don't skip the lime juice in the marinade—the acidity is essential for both tenderizing and flavor. I always slightly undercook the beef because carryover heat continues cooking it, ensuring tender, medium-rare results rather than tough, overcooked meat. Finally, the dramatic presentation matters—serving directly on the hot sizzling skillet elevates this from a simple dinner to an experience.

Calories: **420 kcal** Protein: **38 g** Carbs: **32 g** Fat: **16 g**

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