

Fajita Bowls

Serve with Pico de Gallo and Guacamole- store bought, or homemade!

Marinade (save about 1 Tablespoon for the vegetables)

This marinade recipe comes from "The Food Lab" by J. Kenji Lopez-Alt. It makes far more than I need for a dinner for two, so I store what I don't need in the refrigerator for a do-over. It goes together very quickly, so don't be deterred by the ingredients.

1/2 cup soy sauce
1/2 cup lime juice
1/2 cup canola oil (I used olive oil)
1/4 cup packed brown sugar
2 tsp cumin
2 tsp black pepper
1 T chili powder (I use real mexican chili powder, so I use 1/2 this amount)
3 cloves garlic, minced



Use as much marinade as you need to marinate your meat of choice for at least 3 hours, or overnight. Sometimes I throw the meat and marinade in a bag and freeze it until I need it.

Cilantro Rice

Cook 1 cup dried brown rice with your normal method. Just before serving, toss in 1/2 cup chopped cilantro, 2 T lime juice, 1 T olive oil.....plus salt and pepper

Sauteed Vegetables

I used red, yellow and green peppers, and onions with just a bit of olive oil. Just before serving, put about a T of reserved marinade into the vegetables.

Barbecue the marinated steak, slice it, and let your guests layer the rice, vegetables and meat. We topped it with pico de gallo and guacamole!