



CAMP
SOUTHERN
GROUND

STEAK FAJITAS

INGREDIENTS

- 1/4 cup olive oil
- 1/4 cup orange juice
- 2 tablespoons lime juice (about 1 lime)
- 1 tablespoon minced garlic (3 cloves)
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- 1 teaspoon dried oregano
- 1 teaspoon smoked paprika
- 1/4 cup chopped cilantro

INSTRUCTIONS

1. In a large resealable plastic bag (or a large mixing bowl), add all the ingredients and toss to combine.
2. Add preferred steak (flank or skirt steak works great!) and toss with marinade to coat.
3. Seal bag or cover and marinate in the fridge for 2 to 8 hours.
4. Remove the meat from the marinade, transfer to a clean large surface and pat dry with paper towels.
5. Season both sides of the steak with coarse sea salt and black pepper. Grill or cook to your desired internal temperature.