

# FLAT IRON STEAK FAJITAS

*Prep time: 10 mins + 30 mins for steak marinade | Grill Time: 10 mins*

## **INGREDIENTS:**

- 1-2 lbs **Unger Meats Flat Iron Steak**
- 1 medium Onion, thinly sliced
- 2 Bell Peppers, thinly sliced
- Cooking Oil
- **Meat Church Dia de la Fajita Seasoning**
- **Bothwell Cheese Shredded Nacho Cheese** (your cheese of choice)
- 8" Flour Tortillas
- Your favorite Fajita toppings (sour cream, guacamole, pico de Gallo)

## **DIRECTIONS:**

- We used the **Pitboss Ultimate Griddle** but this can be prepared in cast iron on your grill as well.
- Cut the Flat Iron Steak into thin strips and season with **Meat Church Fajita Seasoning**. Set aside for 30 mins.
- Thinly slice onions and peppers.
- Pour the cooking oil on the griddle surface. After it's heated drop the steak down on the griddle and spread it out so as not to overcrowd and overlap it.
- While the meat is cooking, sauté the vegetables on the other side of the griddle. Put down more cooking oil, add the vegetables and season with the **Meat Church Fajita Seasoning**.
- Sauté vegetables for 8 - 10 minutes flipping and stirring regularly. Cook steak to your doneness preference.
- Combine the steak and vegetables on the griddle and push aside.
- Add more oil to the griddle and warm/brown the flour tortillas. Just until they have a nice golden colour.
- Now assemble the fajitas and ENJOY!



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