

SKIRT STEAK FAJITAS
WITH GRILLED CABBAGE
AND SCALLIONS

Recipe by Josef Centeno

PAIR WITH:

"RENTERIA 360 VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

STEAK

- 4 cloves garlic peeled
- ¼ cup fresh lime juice
- ¼ cup olive oil
- 3 tablespoons hot smoked Spanish paprika
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon ground cumin
- 1 teaspoon kosher salt
- 1 teaspoon onion powder
- 2 pounds skirt steak, cut into 4 equal pieces

VEGETABLES AND ASSEMBLY

- ½ medium head green cabbage, cut into 2 wedges, core intact
- 1 large white onion, halved with some root end attached
- 1 bunch scallions, trimmed
- 6 tablespoons olive oil, divided
- Kosher salt & freshly ground black pepper
- ¼ small red onion, finely chopped
- 3 tablespoons fresh lime juice
- 1 tablespoon chopped fresh cilantro
- Warm flour tortillas (for serving)
- Bar Amá's Dried Chile Salsa



PREPERATION

Steak

- Purée garlic, lime juice, oil, paprika, cilantro, cumin, salt, and onion powder in a blender until smooth.
- Transfer marinade to a resealable plastic bag and add steak.
- Seal bag and turn to coat; chill at least 4 hours.

Vegetables And Assembly

- Prepare grill for medium-high heat. (Alternatively, heat a grill pan over medium-high heat.)
- Drizzle cabbage, white onion, and scallions with 4 Tbsp. oil; season with salt and pepper.
- Grill, turning occasionally, until vegetables are charred and softened, about 4 minutes for scallions, 10-12 minutes for cabbage and onion.
- Let vegetables cool slightly.
- Core cabbage and cut into bite-size pieces along with scallions and onion.
- Toss chopped vegetables in a large bowl with red onion, lime juice, cilantro, and remaining 2 Tbsp. oil; season with salt and pepper.
- Remove steak from marinade, scraping off excess; season with salt and pepper.
- Grill steak until medium-rare, about 3 minutes per side.
- Transfer to a cutting board and let rest 5-10 minutes before slicing.
- Serve steak with vegetables, tortillas, and Dried Chile Salsa.

Notes

- Steak can be marinated 1 day ahead. Keep chilled.
- The vegetables should still have plenty of bite when you pull them off the grill; you want a mix of textures between the tender steak, crisp toppings, and soft tortillas.