

Grilled Fajitas

Prep: Not specified • Cook: Not specified

Smoky, char-kissed beef fajitas made with ultra-tender sirloin flap, finished with bright pico de gallo and creamy guacamole in warm flour tortillas for a classic Tex-Mex bite.

Ingredients

- 3 lbs inside sirloin
- 1 yellow onion (sliced)
- 1 bell pepper (sliced)
- 1 tbsp beef tallow or olive oil
- to taste Meat Church Dia De La Fajita seasoning
- as needed fresh tortillas
- as needed pico de gallo
- 4–6 small avocados (ripe, for guacamole)
- 1/4 cup pico de gallo (for guacamole)
- juice of 2–3 small limes lime juice (for guacamole)
- to taste Meat Church BLANCO (for guacamole)

Instructions

1. Make the guacamole: In a medium bowl, smash the avocados with a fork. Add the pico de gallo, lime juice, and season with Meat Church BLANCO; mix until well combined.
2. Preheat a grill with lump charcoal to very high heat.
3. Season the steak evenly with Meat Church Dia De La Fajita seasoning and let it adhere for 15 minutes.
4. Heat a cast-iron skillet over medium-high; add beef tallow or olive oil and sauté the sliced bell pepper and onion until tender-crisp while the steak grills.
5. Grill the steak directly over high heat: cook 3 minutes per side, then flip every minute until your desired internal doneness and char are reached.
6. Remove the steak and rest for 10 minutes; slice against the grain.
7. Warm or cook the tortillas according to package directions.
8. Assemble: Load sliced steak onto tortillas and top with sautéed onions and peppers, guacamole, and pico de gallo. Serve with beans and rice if desired.

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