

Blackstone Steak Fajitas

Quick and easy Steak Fajitas cooked on your outdoor griddle. Cook your steak, peppers and onions right on your griddle plus, warm the tortillas for an easy meal.



Prep Time
10 mins

Cook Time
10 mins

Total Time
20 mins

Course: Main Course Cuisine: American, Mexican

Keyword: Blackstone Steak Fajitas, Fajitas, Steak Fajitas Servings: 6

Calories: 220kcal Author: Julie Evink



4.34 from 9 votes

Equipment

- Blackstone Griddle
- Blackstone Accessories
- Cutting Board
- Chef's Knife
- Mixing Bowls
- Measuring spoons

Ingredients

- 1 ½ pounds flank steak or steak of your choice cut into ½" strips
- 2 Tablespoons olive oil divided
- 1 red bell pepper sliced
- 1 yellow bell pepper sliced
- 1 red onion sliced
- 3 cloves garlic minced
- 2 Tablespoons vegetable oil to add to hot grill
- tortillas flour or corn, to serve

Fajita Seasoning

- 1 teaspoon chili powder
- 1 teaspoon cumin
- ½ teaspoon smoked paprika
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper

Instructions

1. Mix fajita seasonings in small mixing bowl until combined and set aside.
2. Slice steak against the grain into small slices about half inch thick. Place into bowl or resealable gallon sized bag and add 1 Tablespoons olive oil, toss to coat. Then add half of fajita seasoning to meat and toss to coat.
3. In another bowl or resealable gallon size bag, add sliced vegetables and remaining olive oil. Toss to coat, then add in remaining fajita seasoning and mix until coated.

4. Preheat the Blackstone for about 5 minutes over medium high heat. Pour vegetable oil on preheat griddle and spread out.
5. Put the steak and vegetables on hot, oiled griddle. Cook for 8-10 minutes, tossing the steak and vegetables a few times. You want these to be slightly charred and cooked through. During the last few minutes add garlic.
6. During the last minute of cooking place tortillas on griddle to warm.
7. Remove the steak, vegetables and tortillas from griddle and serve with desired toppings.

Nutrition

Calories: 220kcal | Carbohydrates: 5g | Protein: 25g | Fat: 11g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 6g | Cholesterol: 68mg | Sodium: 262mg | Potassium: 521mg | Fiber: 1g | Sugar: 2g | Vitamin A: 847IU | Vitamin C: 64mg | Calcium: 39mg | Iron: 2mg