

Grapefruit Marinated Fajitas

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	fresh grapefruit juice
1/4	cup	fresh lime juice
1	pinch	salt
		black pepper
1/2	cup	olive oil
1	pound	beef (cube, flank or skirt steak)
1	large	white or yellow onion
2	large	bell pepper
3	tablespoons	olive oil

In a large, zip-loc bag, add the grapefruit and lime juices, salt, pepper and olive oil. Mix well.

Add beef, close and refrigerate 4 hours to overnight.

Preheat grill to high.

Slice onion in half and then into wedges. Place in a large bowl.

Cut bell peppers into 1/4" strips.

Add to onions and toss with olive oil.

Spread onions and peppers in a single layer in a grill pan and cook for about 15-20 minutes.

Sear steak on grill 4-5 minutes per side.

Let rest 10 minutes before slicing against grain.