

ZESTY PESTO STEAK FAJITAS WITH ONIONS AND PEPPERS

Suitable for large gatherings.

This recipe combines the smoky sizzle of grilled fajitas with the bright, garlicky punch of pesto, offering a unique fusion that’s sure to wow guests.



Like what you see?
Join our community for more!

Send us some pics and tag us
@megamaster_sa
#togethemadebetter



Total Time: 25 minutes
Prep Time: 10 minutes
Cook Time: 15 minutes
Serves: 16 people

INGREDIENTS

FOR THE STEAK FAJITA MARINADE

3 tbsp. olive oil

1/4 cup lime juice

1/4 cup water

4 garlic cloves (minced)

1 tbsp. smoked paprika

1 tsp. cayenne

1 tsp. onion powder

1 tsp. oregano

1/2 tsp. cumin

1 tbsp. pesto

Salt and Pepper

FOR THE STEAK FAJITAS

1 kg steak

2 tbsp. olive oil

2 large bell peppers

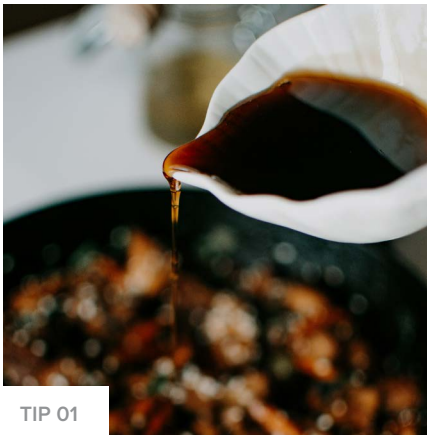
1 large onion

16 tortillas

INSTRUCTIONS:

1. Mix all the fajita marinade ingredients together in a bowl until combined.
2. Add steak and marinate for at least 30 minutes.
3. Heat your Megamaster 260 Cast Iron Round Pan to medium-high heat and olive oil.
4. Braai steak for 3-4 minutes per side in cast iron pan.
5. Remove steak and set aside to rest.
6. Add more oil if needed and add the peppers and onions. Braai for 10 minutes until caramelised and soft.
7. Slice steak into small strips, return to pan and heat thoroughly through.
8. Serve on warmed tortillas and enjoy!

MEGAMASTER RECIPE TIPS



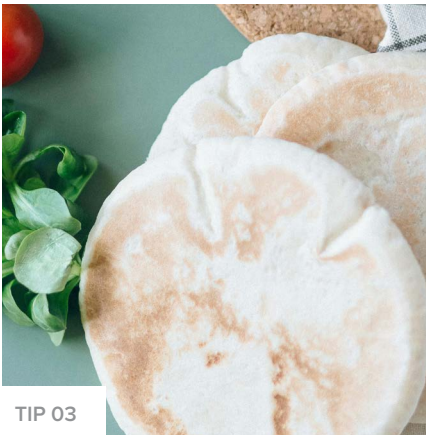
TIP 01

Heat the extra leftover marinade sauce in a pan and serve as a sauce. You can thicken the sauce by adding 1 teaspoon of cornstarch.



TIP 02

Add desirable toppings such as avocado or sour cream.



TIP 03

Mix it up by swapping out the tortillas for pitas for a different taste.