

Fajitas w/ Creamy Poblano Sauce - Los Cucos

Fajita Steak Marinade

2 - 3 lbs hanger or skirt steak
1 jalapeno
1/4 cup cilantro
1/2 cup freshly squeezed lime juice
1/2 teaspoon garlic powder
1 teaspoon cumin
1 teaspoon salt
1 tablespoon black pepper

Creamy Poblano Sauce ingredients

2 - 3 large poblanos
1 tablespoon butter
1/2 red onion, sliced
8 oz mushrooms, sliced
2 tablespoons flour
1 cup heavy cream
1/4 cup Monterrey jack cheese, shredded
1/4 cup parmesan cheese, shredded
cilantro

Caramelized Onion Ingredients

1 sweet onion, sliced
2 tablespoons butter

Blend all of the ingredients for the steak marinade together, then pour over the steak, distributing evenly, and refrigerate for 4 - 6 hours. Take the steak out of the refrigerator about 30 minutes before grilling.

Roast the poblanos over an open flame or under the broiler until they blister and begin to turn black, then place into a covered bowl or brown bag. Once cooled, peel the skin off the peppers. Then seed and slice the peppers into strips about 1/2 inch wide.

Slice 1/2 of a red onion and 8 oz of mushrooms, and sauté with one tablespoon of butter over medium heat. Add the sliced poblano peppers to the mixture.

Stir two tablespoons of flour into the vegetables, and cook for about a minute. Then add one cup of heavy cream and bring it to a boil.

Add 1/4 cup of monterrey jack cheese and a 1/4 cup of parmesan cheese, and stir it into the mixture to melt. Reduce the heat to low to keep it warm.

Cook the hanger steak over a medium hot heat, about 3 - 4 minutes per side. Then remove the steak to a cutting board, cover it with foil and let it rest for about 5 - 8 minutes. This will give the juices time to redistribute throughout the meat and makes for better fajitas. Cut against the grain into thin strips.

Serve the fajitas over the caramelized onions, topped with the poblano cream sauce with tortillas on the side.