

# hurricane fajitas

## SERVES 4

PREP TIME: 15-20 minutes

COOK TIME: 10-20 minutes

INACTIVE TIME: 2 hours or overnight

MARINADE RECIPE FROM: [allrecipes.com](http://allrecipes.com)

### Fajita Marinade Ingredients

- ¼ cup fresh squeezed lime juice  
(juice of 2 large limes)
- ⅓ cup water
- 2 tablespoons extra virgin olive oil
- 4 cloves garlic, crushed
- 2 teaspoons soy sauce or tamari sauce
- 1 teaspoon sea salt
- ½ teaspoon liquid smoke flavoring
- ½ teaspoon cayenne pepper  
(¼ teaspoon if you don't like much heat)
- ½ teaspoon ground black pepper
- 2 pounds grass fed, pastured beef and/or chicken  
(cut into fajita strips) or wild caught shrimp  
(peeled and deveined)

### Grilled Peppers and Onions Ingredients

- 1 large red bell pepper - sliced in ⅓ inch slices
- 1 large yellow bell pepper - sliced in ⅓ inch slices
- 1 large Vidalia onion- sliced in ⅓ inch slices
- 1½ Tablespoons extra virgin olive oil
- ½ teaspoon [Homemade Lawry's Seasoned Salt](#)
- Ground black pepper to taste

### For Marinade

MIX together lime juice, water, olive oil, garlic, soy sauce, salt and liquid smoke flavoring in a large resealable plastic bag or bowl.

STIR in cayenne and ground black pepper.

PLACE meat or shrimp in marinade and refrigerate at least 2 hours, or overnight.

### For Fajitas

ADD meat or shrimp to a hot grill lined with foil. Cook to desired doneness.

HEAT olive oil in a skillet while meat is cooking.

ADD peppers and onions and sprinkle with Homemade Lawry's Seasoned Salt.

SAUTE until onions are clear.

ADD black pepper to taste.

BUILD your fajitas with desired fixins'. We simply top them with [homemade guacamole](#).

MAKE IT A MEAL: serve with roasted veggies and if desired fresh fruit.

**Double the marinade recipe and freeze extra cooked proteins for a quick meal later.**

