

CHUCK WAGON™

Mobile Grilling Systems

Grilled Fajita Nachos with Bonus Fajita Bites

We don't just have one recipe this time... there's two great ways to use one flank steak to create the perfect tailgate feast. Check out these Grilled Fajita Nachos and the bonus Fajita Bites. Your tailgate will never be the same again.



Grilled Fajita Nachos

Servings:

About 12 friends

Prep Time:

24-hours of marinating

Actual Cook Time:

12 minutes

Instructions:

We're going to start by making the perfect marinade for the steak. Then we're going to move on to putting the nachos together:

Marinade Ingredients:

- 1 Flank Steak
- 1/3 cup of Olive Oil
- 2 Limes, Juiced
- 4 Cans of Chipotle Peppers in Adobo Sauce
- 4 cloves of Garlic, peeled
- 1 Bunch of Cilantro

Directions for Steak Marinade:

1. Take the olive oil, lime juice, garlic, chipotle peppers and cilantro, and blend in a food processor.
2. Take the flank steak and place in a large plastic bag. Pour in the marinade and make sure all of the meat is well coated. Seal the bag and stick in the fridge for at least 24 hours.

Nachos Ingredients:

Here's where we get to put this dish together:

- 2 Yellow Onions, Quartered
- 2 Bell Peppers (Any Color), Cored and Sliced
- Olive Oil, For Grill grates
- Sturdy Tortilla Chips
- 8 ounces, Grated Cheddar Cheese
- Guacamole
- Salsa
- Sour Cream

Nachos Directions:

1. Set the grill to a high heat and brush the grill's grates with olive oil.
2. Grill the steak to a medium rare, which will take about 6 minutes per side over a direct heat.
3. Now take the steak off the grill and let it rest.
4. Brush some onion and peppers with olive oil and place them over a medium-high heat. Cook for about 3 to 5 minutes, or until the vegetables are semi-soft.
5. Chop the onions and peppers into smaller chunks to be placed over the nachos.
6. Slice the flank steak into strips across the grain. Then chop into smaller, bite sized chunks. *Remember to save some of the steak for the bonus recipe...
7. Arrange the tortilla chips on a grill safe platter or mat.
8. Sprinkle the cheese over the chips.
9. Place the platter on the grill over an indirect heat to melt the cheese.
10. Remove from the grill.
11. Take the peppers, onions and steaks, and place all over the top of the nachos.
12. Put those nachos back on the grill just enough to make sure the steak and vegetables are nice and hot.
13. Serve immediately with salsa and sour cream.

These are the nachos you've been waiting for. Marinated steak, vegetables, and all the fixings over an open grill make for some of the best you've ever had. How about that bonus recipe...?

Beef Fajita Bites

We promised a killer follow-up and here it is: Beef Fajita Bites. Try this beef, bacon, and cheese beauty for your tailgate to see how to use up some of that extra flank steak.

Ingredients:

- The remaining flank steak
- One pound of bacon
- Pepper Jack cheese (sliced to width of bacon)
- Toothpicks

Directions:

1. Soak toothpicks in water for at least 10 minutes.
2. Slice the leftover flank steak into 4 inch strips.
3. Grill the bacon over an indirect heat to a medium consistency. You want it to be tender, but not burnt and crunchy.
4. Take one half strip of bacon on top of one slice of the beef. Then place the cheese slice on top of the bacon.
5. Roll the beef, bacon, and cheese into a bit sized round chunk. Place a wet toothpick into each of these balls to hold them together.
6. Place these on the grill over an indirect heat until the beef is fully warm and the cheese is soft, but not melting too much.
7. Remove and enjoy.

How about that? One flank steak gets you two of the greatest dishes you're ever going to have at a tailgate. These two recipes really bring in the crowd. You're only problem is that you probably aren't going to have enough! Fire up the ChuckWagon, feed the crew, and have fun. Your tailgate just got a whole lot better.

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