

CAFE THOMPSON RECIPE

SABROSO BEEF FAJITAS BAR

The term “sabroso” means “flavorful.” The dish’s rich, savory profile is achieved through marinades and spice blends like chili powder, cumin and garlic. The meat is grilled and served on a sizzling cast-iron skillet, on a bed of caramelized onions and bell peppers.

SERVES 6



INGREDIENTS

- 3 tablespoons vegetable oil
- 6 cloves garlic, minced
- 3 pounds flank steak
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1 teaspoon coriander
- 1 1/2 teaspoons smoked paprika
- 3 limes, juiced
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon olive oil
- 2 large onions, sliced
- 3 bell peppers, sliced, assorted colors
- 1 tablespoon cilantro, chopped
- 12 tortillas

DIRECTIONS

In a bowl, whisk together the marinade ingredients, oil, garlic, chili powder, cumin, coriander, smoked paprika, lime juice, salt and pepper. Marinate the steak.

In a pan, add the oil and sauté the onions and peppers for 5 minutes.

Heat the grill to high heat and sear the steak 3 to 5 minutes on each side.

Transfer the steak to a hotel pan and let it rest for 5 to 10 minutes to retain juices. Cut the steak into thin strips, add to the pot with the peppers and onions and mix. Top with the cilantro. Serve with the tortillas.

Side dishes

Tomatillo Salsa
Ajilimojili Salsa
Avocado Salad
Costa Rican Black Bean Stew

