



VENISON FAJITAS

A simple and flavorful wild game meal that is perfect for camp or at home.

<https://www.youtube.com/watch?v=Hi4XG4ZS7wM>

Prep Time: 20 minutes	Cook Time: 20 minutes	Difficulty: Medium	Serves: 6–8
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INGREDIENTS:

- 1 lb venison round steak, trimmed
- 1 yellow onion, sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 poblano pepper, sliced
- Fajita-size flour tortillas
- 8 oz shredded colby jack cheese
- Cabela's Open Season Salt, Pepper, Garlic Seasoning
- Cooking oil

Marinade:

- 1/2 cup olive oil
- Juice of 1 lime
- 3 cloves garlic, minced
- 1/4 cup chopped cilantro
- 1 tablespoon cumin
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon red

DIRECTIONS:

1. In a bowl, combine olive oil, lime juice, garlic, cilantro, cumin, chili powder, salt, black pepper, and red pepper flakes. Mix well.
2. Place the venison between two sheets of plastic wrap and pound to about 1 inch thick.
3. Place the venison in a dish and coat with the marinade. Cover and refrigerate for 4 to 8 hours.
4. Preheat a grill and griddle to high heat. Lightly oil the surface.
5. Remove the venison from the marinade and pat dry. Brush with oil and season evenly with Cabela's Open Season Salt, Pepper, Garlic Seasoning.
6. Grill the venison for 2 to 3 minutes per side. Remove, cover loosely, and let rest for 10 minutes.
7. Add onions and peppers to the griddle with oil. Season lightly and cook until tender.
8. Warm tortillas on the griddle. Flip and add cheese, letting it melt.
9. Slice the venison against the grain into thin strips.
10. Fill tortillas with venison, peppers, and onions.
11. Add toppings as desired and serve.

pepper flakes

Optional Toppings:

- Sour cream
- Guacamole
- Salsa or pico de gallo
- Fresh cilantro
- Sliced jalapeños
- Hot sauce