Grilled Steak Fajitas

3/4 cup pineapple juice

1/2 cup + 1 Tablespoon oil

1/4 cup soy sauce

3 garlic cloves

2 pounds skirt steak, cut into 6 equal pieces

3 bell peppers

1 large red onion, sliced into 1/2" slices

12 (6 inch) flour tortillas

1 Tablespoon fresh cilantro, chopped

Whisk together pineapple juice, 1/2 c. oil, soy sauce and garlic.

Reserve 1/4 c. marinade.

Transfer remaining marinade to a ziploc bag and add steak. Refrigerate 2-24 hours.

Brush onion slices and peppers with 1 T. oil. Season with salt and pepper.

Remove steak from marinade and pat dry with paper towels.

Season with 3/4 t. salt and 1/2 t. pepper.

Place pepper and onions on grill and cook until charred.

Wrap tortillas in foil and warm on grill.

Grill steak to 140 degrees. Transfer to board to rest.

Slice peppers into thin strips. Separate onions into rings.

Toss with reserved marinade and cilantro.

Serve fajitas with tortillas.