

Fajita Marinade Recipe (Steak, Chicken, Shrimp, Pork)

This is my favorite fajita marinade recipe for steak, shrimp or chicken fajitas, so easy to make and huge on flavor, with olive oil, lime juice and lots of wonderful seasonings. Let's make fajitas!



★★★★★
5 from 23 votes

Prep Time
5 mins

Cook Time
5 mins

Course: Main Course Cuisine: American, Mexican Keyword: marinade, spicy
Servings: 6 Calories: 81kcal Author: [Mike Hultquist](#)

Ingredients

- 3 tablespoons olive oil
- 1/4 cup lime juice
- 1/4 cup water
- 4 cloves garlic minced
- 1 tablespoon smoked paprika or use sweet paprika
- 1 tablespoon ancho powder also try guajillo powder(or more to taste - I often use 2 tablespoons)
- 1 teaspoon cayenne
- 1 teaspoon onion powder
- 1 teaspoon oregano
- 1 teaspoon brown sugar
- 1/2 teaspoon cumin
- Salt and black pepper to taste I use 1/2 teaspoon sea salt and 1/4 teaspoon black pepper
- Chili flakes to taste

Instructions

1. Whisk all of the ingredients together in a large bowl until consistent.
2. Use to marinate chicken, shrimp, steak or other favorite proteins for making fajitas.

Notes

This fajita marinade is ideal for up to 2 pounds of protein or vegetables.

Shrimp should be marinated for 30 minutes. Chicken and steak should marinate for at least 30 minutes or overnight for more developed flavor.

Nutrition

Calories: 81kcal | Carbohydrates: 4g | Protein: 1g | Fat: 7g | Saturated Fat: 1g | Sodium: 25mg | Potassium: 91mg | Fiber: 1g | Sugar: 1g | Vitamin A: 1122IU | Vitamin C: 4mg | Calcium: 22mg | Iron: 1mg