



Easy Skillet-Cooked Steak Fajitas

Serves 4

Ingredients:

1 lb. flank steak
2 teaspoons chili powder
1/4 teaspoon garlic powder
2 teaspoons ground cumin
1/4 teaspoon ground red pepper
1 teaspoon salt
1/2 teaspoon black pepper
1 tablespoon olive oil
1/2 cup green bell pepper strips
1/2 cup red bell pepper strips
2 cups sliced onion
4 flour tortillas
1 lime
Cilantro sprigs
1/4 cup sour cream
Salsa

Directions:

1. Cut steak into thin strips, slicing diagonally across the grain.
2. Place steak, chili powder, garlic powder, ground cumin, ground red pepper, salt and black pepper in a heavy-duty plastic bag; seal shut then turn to coat. Set aside.
3. Heat a large nonstick skillet over medium-high heat. Heat oil in skillet. Add steak, bell peppers and onion to skillet and sauté until steak is done, about 6 minutes.
4. While steak is cooking, wrap tortillas in foil and warm in oven.
5. When steak is finished cooking, remove from heat then spritz with lime juice. Evenly divide steak mixture atop warmed tortillas.

6. Garnish with cilantro sprigs then serve with sour cream and salsa.

Season: Spring

CookingMethod: Pan-Fry

RecipeIntro: You can't go wrong with steak fajitas.

MainIngredient: Beef

Week: 201920

Grouping: Oscar Worthy Dishes

FeatureIntro: Fajitas have never been so easy!