



# Steak Fajitas



**Beef cut:** Suitable for Skirt Steak, Bottom Round Cubed, Eye of Round, Flank Steak, Rump Roast, Top Round Roast, Tri-tip

**Preparation time:** 1h including marinating

**Cooking time:** 10'

**General description:** Steak Fajitas it is a tasty colorful classic tex-mex dish and it is very versatile as it can be done using many cuts although originally it was meant for Skirt Steaks.

## Ingredients:

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- About 12 ounces of rancher's beef
- 1 cup thinly sliced red and green peppers
- ½ to 1 cup onion
- Fajita Seasoning (at least 1 tablespoon)
- Butter
- Tortillas
- Cheese
- Avocado
- Corn
- Sour cream

Seasoning (Makes 1 tablespoon):

- 1 ½ teaspoon ground cumin
- ½ teaspoon dried oregano
- ¼ teaspoon salt
- ¼ cayenne pepper
- ¼ teaspoon black pepper
- ⅛ teaspoon garlic powder
- ⅛ teaspoon onion powder

## Directions:

- Mix spices together
- Cut beef into thin strips (You may choose to trim any excess fat from the steak, although the fat can add flavor).
- Sprinkle beef with some of the Fajita seasoning
- Stir to coat evenly
- Let chill for 30 minutes
- Prepare vegetables (cut onion and peppers)
- Prepare toppings (cut avocado and grate cheese)
- In a large skillet cook peppers and onions in the butter until tender.
- Add thinly cut strips of beef to the skillet cook until meat appears to be medium rare (brown on edges some pink in middle). Don't overcook, remember that meat will continue to cook after being removed from the skillet.
- Add the rest of the seasoning into the skillet. Stir to coat evenly.
- Warm up tortillas
- To serve, fill warm tortilla with hot beef mixture and add toppings.
- Enjoy!