



STEAK FAJITAS

INGREDIENTS

- 1 lb. marinated beef strips
- 1 large onion
- 1 small green bell pepper
- 1 small red bell pepper
- 1 Tbsp. vegetable or canola oil
- 1 large tomato
- ¼ cup chopped cilantro
- ½ cup Mexican style shredded cheese
- ¼ cup sour cream
- Soft flour tortillas

DIRECTIONS

1. Slice large onion and bell peppers into long ½" pieces, set aside. Dice tomato and cilantro, add to small bowls for serving. Add cheese and sour cream to serving bowls as well. Set all of these ingredients aside until ready to dig in.
2. Bring a large saute pan to high heat, add oil and sliced marinated skirt steak, cook on high for about 2 minutes.
3. Once the steak is slightly brown, add sliced vegetables. Toss the beef, onion, and peppers until they are cooked to your desired doneness, approximately 3-5 minutes.
4. Layer soft tortillas with slightly damp paper towels and microwave for 30 seconds just before enjoying your meal.

Bring everything to the table and dig in! The beauty of fajitas is that they can be mixed and matched every which way, make your fajita uniquely yours.

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