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Steak Fajitas



Ingredients

For the marinade

Juice of 1 lime

1 fl oz. Olive oil

2 cloves garlic, minced

½ tsp. chili powder

½ tsp. cumin

½ tsp. chili flakes

salt & pepper to taste

handful chopped coriander

For the fajitas

1 fl oz. olive oil

2x 0.5lb. steaks of your choice

1 onion, sliced thinly

3 bell peppers, different colours, sliced lengthways

salt to taste

To serve

warm flour tortillas

sour cream

fresh coriander

guacamole

ice berg lettuce

grated cheese

Servings

4

Person

Preparation

- 1 Combine all the marinade ingredients and marinate the meat in it for 2 hours in the fridge
- 2 Heat 1 tbsp. oil in a pan and wipe off any access marinade from the meat, season the meat and fry it until the desired temperature is reached
- 3 remove the steaks from the pan and cover lightly with some tin foil
- 4 in the same pan add another tbsp. oil if needed and sauté the onions and peppers until they are cooked but still firm
- 5 slice the steak thinly and serve with the tortillas, sour cream, coriander, guacamole
- 6 lettuce and cheese
- 7 build your own tortillas with friends and family

Cooks Note

Serves 4, Substitute the beef for chicken if desired
