

STEAK FAJITAS

Bring the flavor to your table.

This tasty recipe includes tender cuts of flank steak seasoned with garlic and lime, served in fresh flour tortillas with delicious sautéed veggies and topped with your choice of sour cream or spicy mayo (or both!)

PREP TIME: **10 MINUTES**
COOK TIME: **20 MINUTES**
TOTAL TIME: **30 MINUTES**

SERVES
3-4

≡ DON'T FORGET TO MARINATE FOR 1 HOUR BEFORE! ≡

KITCHEN CREATIONS



READY IN
30
MINUTES

WHAT YOU'LL NEED

- knife
- cutting board
- bag or container for marinating
- measuring spoons
- large non-stick pan or grill pan
- meat thermometer (optional)
- olive oil

INGREDIENTS

- AAA Atlantic Beef Flank steak
- bell peppers (wash and dry)
- onions
- garlic cloves (minced)
- lime
- fajita spice*
- flour tortillas
- sour cream
- spicy mayo

INSTRUCTIONS

1

Place flank steak in bag to marinate add 2 tbsp of spice mix, minced garlic and juice of half of the lime. Marinate steak for 1 hour and refrigerate (or up to 24 hours)

4

While steak is grilling, heat a large non-stick pan over medium-high heat with 1 tbsp olive oil. Add onions and peppers to hot oil and sauté until onions are translucent and peppers are soft

7

Cut the steak against the grain (the flank is long so you want nice short strips)

*

Optional: Warm tortillas, lightly grill on grill pan or in a non-stick frying pan 3-5 seconds per side

2

Cut onions and peppers into thin slices

5

Let meat rest on a cutting board for 5 minutes before you slice (this helps keep the meat juicy)

8

Toss the steak in with the vegetable mixture together, and remove from heat

3

Heat cast iron/grill pan on medium-high heat. Cook Flank steak on each side 5-7 minutes or until internal temperature of 135 degrees (medium rare)

6

Squeeze half of the lime over the onions and peppers and add remainder of fajita spice

9

Divide Steak mixture between tortillas and garnish with sour cream or spicy mayo

PAIRS GREAT WITH PETE'S HOUSEMADE GUAC & SALSA – PICK UP IN-STORE!

*fajita spice: chili powder, ground cumin, paprika, granulated sugar, garlic powder, onion powder, cayenne pepper, salt

CHEF'S TIP: You want a nice hot pan when you sauté. Sauté means **jump**, this is because the veggies should jump when they hit the pan!

