

Steak Fajitas (You will need to marinate for at least 2 hours)

Marinade

Add 1/4 cup of oil to a bowl (1/2 cup of oil for 4 servings)

Squeeze the limes into the bowl.

Mince garlic and add to the bowl.

Veggies and Steak Marinating

Slice onion and peppers into strips

Rub the spice mix all over the flank steak.

Spice ingredients: cumin, paprika, chili powder, onion powder, garlic powder

Add steak, and veggies to the plastic bag. Add the marinade.

Let marinate in your refrigerator for at least 2 hours.

You can separate the veggies from the steak and marinate separately if you like, but I combine them all.

Steak

Heat a skillet on high with a little bit of oil.

Add the flank steak to the skillet and sear on both sides for 3 to 4 minutes.

Do not overcook... flank steak will toughen up if cooked well done.

Take flank steak out of the skillet and wrap in foil. Let it rest for 5 minutes.

Veggies

Add some oil to the skillet and add the veggies.

Sprinkle with salt and pepper.

Saute until they are soft, but not too soft. (about 5 minutes)

First slice the steak against the grain. Then slice into bite size pieces. Add the steak pieces to the veggies and saute for 1 minute. Add a little salt and pepper to taste.

Tortillas

In a clean skillet heat the tortillas for about a minute on each side. You can use a little oil too if you like.

Plate: Add some veggies and some flank steak to a tortilla. Enjoy!!