

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

Marinade

Grab the bag that has peppers, lime, garlic, and onion.

Add $\frac{1}{4}$ cup of oil to a bowl.

Squeeze the limes into the bowl.

Mince garlic and add to the bowl.

Rub the spice mix all over the flank steak.

Veggies and Steak Marinating

Slice onion and peppers into strips

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.

Take flank steak from bag and sprinkle with salt and pepper.

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 10 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.

It should take about 5 minutes.

Tortillas

In a clean skillet heat the tortillas for about a minute on each side.

They are not cooked. When you cook them, they will puff up a little.

Plate

Cut the flank steak against the grain and into thin strips.

Add some veggies and some flank steak to a tortilla and enjoy!!!