

## **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 lime 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!!