

Steak Fajitas

Latin

Simple steak fajitas with homemade fajita seasoning, sauteed green pepper and onion, and flour tortillas.

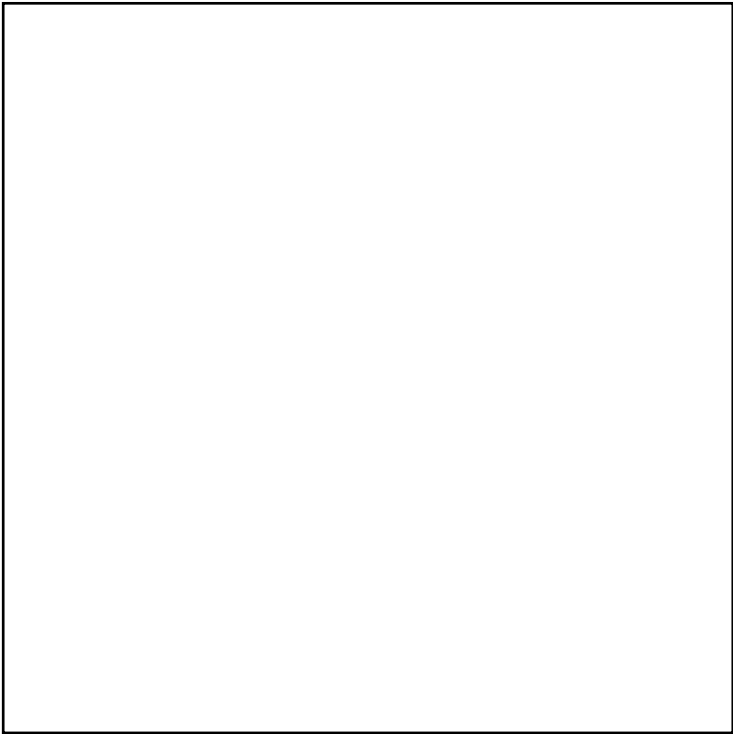
Ingredients:

Steak and Vegetables:

- * 1 lb chicken / steak (sliced in strips)
- * 1 green bell pepper (sliced)
- * 1 yellow onion (sliced)
- * 2 tsp olive oil (divided)
- * 1 tbsp lime juice
- * 8 small flour tortillas (about 6-inch tort...)

Fajita Seasoning:

- * 1 tbsp chili powder
- * 1 tsp cumin
- * 1 tsp paprika (smoked paprika wo...)
- * 1/2 tsp garlic powder
- * 1/2 tsp onion powder
- * 1/2 tsp salt
- * 1/4 tsp black pepper
- * 1/4 tsp oregano (optional)



Instructions:

1. In a small bowl, mix all fajita seasoning ingredients.
2. Place the sliced steak in a bowl or zip bag. Add lime juice, 1 teaspoon olive oil, and half of the fajita seasoning. Toss well and let it sit for 10 to 15 minutes while you prep the vegetables.
3. Heat a large skillet over medium-high heat. Add 1 teaspoon olive oil, then cook the green pepper and onion for 4 to 5 minutes until tender-crisp. Remove to a plate.
4. Add the steak to the hot skillet in a single layer. Cook for 2 to 4 minutes, stirring as needed, until browned and just cooked through.
5. Return the vegetables to the skillet. Sprinkle in the remaining seasoning and toss everything together for 1 more minute.
6. Warm the tortillas in a dry skillet or microwave.
7. Serve by dividing the steak, peppers, and onions into 8 tortillas. Two fajitas make one serving.

Notes:

Slicing the steak thin against the grain helps tenderness.