

# THE CULINARY

## Playground



## Fajitas

*Serves 2*

- 1/2 cup sirloin steak, sliced thin
- 1 tablespoon olive oil
- 1/2 tablespoon lime juice
- 1/2 garlic clove, finely minced
- 1/4 teaspoon chili powder
- 1/4 teaspoon cumin
- 1/4 teaspoon hot pepper flakes, optional
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 2 flour tortillas (8 inch/20 cm)
- 1/4 onion, cut into strips
- 3 baby sweet peppers (green, red, or yellow)

In bowl, mix together 1/2 tablespoon olive oil, lime juice, garlic, chili powder, cumin, hot pepper flakes (if using), black pepper & salt. Add beef strips and stir to coat, set aside.

Cut peppers into strips.

In large non stick skillet over medium heat, heat remaining 1/2 tablespoon of olive oil. Add onions & peppers stirring for 3-4 minutes, until softened; transfer to a bowl and set aside.

Add beef to skillet, cook, stirring for 3-4 minutes or until they lose their red color.

Return onions and peppers to skillet; stir for about one minute.

To serve, spoon a portion of the beef mixture down the centre of each tortilla, top with your desired toppings, fold bottom of tortilla up over filling, fold the sides in, overlapping.