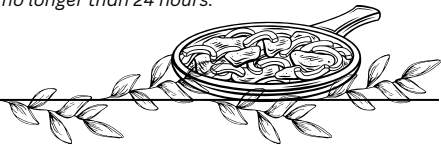


*\*Allow time for the meat to marinade at least 8 hours but no longer than 24 hours.*

# Fajitas



## Ingredients

- 1.5lb of desired Thick Steak - thawed
- 1 Large Onion, sliced
- 2 Bell Peppers, sliced
- 2 Tablespoons Oil
- 12 Flour Tortillas ( 9 or 10 inch)

## Marinade

- 1/4 Cup Oil
- 1/4 Cup Red Wine Vinegar
- 1 teaspoon Sugar
- 1 teaspoon Oregano
- 1 teaspoon Chili Powder
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Salt
- 1/4 teaspoon Pepper.

## Toppings (Optional)

- Sour Cream
- Salsa
- Guacamole
- Shredded Cheese

## Directions

1. Pierce beef w/fork in several places. Place into a shallow glass dish. Pour marinade over beef, turn to coat. Cover & refrigerate at least 8 hours but no longer than 24 hours, turning occasionally.
2. Toss onions & bell peppers w/oil.
3. Remove beef from marinade & cook on the grill or cast-iron skillet (medium rare 145F to medium doneness 160F). When you flip the meat, brush w/the marinade & discard once done brushing.
4. Add vegetables during the last 6 - 8 mins of cooking.
5. Meanwhile, heat oven to 325F. Wrap tortillas in foil & heat for about 15mins or until warm. Keep wrapped until ready to serve.
6. Cut beef across the grain into very thin slices. Serve into a warm tortilla w/ desired topping.

