



Farmer's Market Steak & Veggie Fajita Skillet

Quincy L. Vidrine, M. Ed, CHC

Marinade:

2 Tablespoons Extra Virgin Olive Oil

1 Tablespoon Lime Juice

½ teaspoon chili powder

½ teaspoon cumin

½ teaspoon red pepper flakes

¼ teaspoon black pepper

½ teaspoon salt

1 clove garlic, minced

1 Tablespoon Extra Virgin Olive Oil

1 ½ pounds flank steak, thinly sliced across the grain

1 large onion, sliced

1 red bell pepper, sliced/julienne style

1 green bell pepper, sliced/julienne style

1. Mix all ingredients for marinade and set aside.
2. Place sliced steak in marinade and keep refrigerated for 1 hour.
3. In a skillet, heat 1 Tablespoon Extra Virgin Olive Oil.
4. Sauté onion & bell pepper.
5. Add steak and cook on high heat for 3-5 minutes.

Serve hot and enjoy!