



BEEF FAJITAS FRIED RICE

by Chef David Cocker

USING: REUVEN FULLY COOKED BEEF STRIPS

Prep & Cook Time: 30 minutes

Servings: 5-6

INGREDIENTS

For The Beef Strips:

454g (1 lbs.) Reuven Fully Cooked Beef Strips
(Product Code B03677 or B03814), frozen

2 tbsp (30 ml) canola oil

1/2 tsp (3 ml) kosher salt

1 tsp (5 ml) chili powder

1 tsp (5 ml) garlic powder

1 tsp (5 ml) dried oregano

1/2 tsp (3 ml) cumin

For The Peppers & Onions:

2 tbsp (30 ml) canola oil

4 bell peppers, sliced, any color

1 red onion, sliced

1 tsp (5 ml) kosher salt

Fresh black pepper to taste

For The Rice:

5 cups (1 kg) cooked, cooled rice

3 tbsp (45 ml) soy sauce

2 tsp (10 ml) toasted sesame oil

1 tbsp (15 ml) Worcestershire sauce

2 eggs

2 limes, quartered

PREPARATION

Thaw the Reuven Fully Cooked Beef Strips for 30 minutes. Add to a bowl along with the seasonings. (except the oil)

Heat a large wok or deep skillet with 2 tablespoons of canola oil over medium high heat. Once the wok is heated, add the beef and separate the slices as best you can.

Let the beef sear before you toss it, then let it sear again on the other side. This will only take about 1 minute per side.

Remove the beef strips from the wok and place them in a bowl, covered with foil.

Add the pepper and onions to the wok along with another 2 tablespoons of canola oil. Season the peppers and onions with salt and pepper and cook until softened, about 5 minutes.

Add the cooked rice to the wok along with the soy sauce, sesame oil and Worcestershire sauce. Make a well and scramble eggs until nearly set, toss together with the peppers and onions then taste for seasonings. Add more salt, pepper or soy sauce if needed.

Add the beef strips back to the wok and toss with the rice, just a minute or so to heat through since the steak is already cooked.

Serve in large bowls with a squeeze of fresh lime juice.