



BEEF FAJITAS STIR FRY

by Chef David Cocker

USING: REUVEN FULLY COOKED BEEF STRIPS

Prep & Cook Time: 30 minutes

Servings: 3-4

INGREDIENTS

1 lbs (454g) Reuven Fully Cooked Beef Strips
(Product Code B03677 or B03814), thawed
1 tbsp (15 ml) vegetable or oil
1 large red onion, peeled and sliced
2 bell peppers of various colors, stemmed, seeded,
de-ribbed, sliced lengthwise into strips
Sea salt

Steak Fajita Marinade:

1 lime, juice and zest
2 tbsp (30 ml) extra virgin olive oil
2 cloves garlic, peeled, minced
1/2 fresh jalapeño pepper, seeded, ribs removed,
finely chopped
1/4 cup (60 ml) chopped fresh cilantro, including stems

Serve with:

1 avocado, sliced
1/2 cup (125 ml) shredded Monterey jack cheese
1/2 cup (125 ml) salsa
1 1/2 cups (325 ml) iceberg lettuce, shredded
1/2 cup (125 ml) sour cream (14% Milk fat)
8-10 flour tortillas

PREPARATION

Thaw the Reuven Fully Cooked Beef Strips for at least 30 minutes and pat dry.

Marinate the beef strips: Mix all marinade ingredients. Coat the beef with the marinade and let it sit for an hour.

Before you warm the meat, wipe off most of the marinade and sprinkle with salt.

Sear the beef on both sides: Set a large cast iron pan or griddle over high heat and let this heat up for 1-2 minutes. Add the tablespoon of oil to the pan and let this heat up for 1 minute. Add the beef strips, frying on each side for 1 minute, or to desired brownness.

Remove from pan and let sit for 5 minutes.

Cook the vegetables while the meat is resting. Add a little more oil to the pan if necessary, then add the onions and bell peppers. Let these sear for 1 minute before stirring, then stir every 90 seconds or so as the veggies sear. Cook for 5-6 minutes total.

Add beef strips back to veggies and stir for 1 minute. Serve immediately with shredded cheese, salsa, shredded iceberg lettuce, sour cream, avocado and warm flour tortillas. (Hint for warming tortillas - put in microwave over a paper towel for 20 seconds on high heat.)