



NY STRIP STEAK FAJITAS

Yield: 4 servings | Prep Time: 45 minutes | Cook Time: 14 minutes

INGREDIENTS:

- 2 – 12 oz. NY Strips
- 1 red bell pepper, cut into strips
- 1 lg. poblano pepper, cut into strips
- 1 onion, cut into strips
- 2 Tbsp. canola oil
- 8 flour tortillas
- Guacamole, optional
- Sour cream, optional

Marinade

- ½ C. olive oil
- ¼ C. lime juice
- ¼ C. orange juice
- 3 cloves garlic, rough chopped
- 1 tsp. coarse salt
- ½ tsp. black pepper
- 1 tsp. cumin
- 1 tsp. paprika
- ½ tsp. oregano
- ¼ tsp. chipotle powder

DIRECTIONS:

1. Slice the steaks into thin strips.
2. Combine all the marinade ingredients and pour over the steak in a resealable bag.
3. Allow to marinate for at least 30 minutes or overnight.
4. Remove steak from the marinade.
5. In a large skillet, add the oil and heat over med-high heat for 2 minutes.
6. Add the steak strips and cook for 3-5 minutes. Remove from the pan and set aside.
7. Add the peppers and onion and cook for 7-9 minutes or until crisp-tender.
8. Add the steak back to the pan, stir and keep on very low heat.
9. Heat the tortillas in a dry skillet or in the microwave with a damp paper towel.
10. Assemble the fajitas by topping each tortilla with steak strips and peppers and onion.
11. Serve with guacamole and sour cream if desired.