

MORTON & BASSETT SPICES®

Steak Fajitas



- 1 lb skirt steak or flank steak cut into strips
- 2 tablespoons Morton & Bassett Fajita Seasoning
- 1 white onion sliced into thin strips
- ¼ cup olive oil
- 1 red, yellow, and green pepper sliced into thin strips
- 12 corn or flour tortillas
- Salt to taste

Combine the oil and fajita seasoning in a small bowl. Once well mixed, pour half of the sauce over the steak, toss and coat in a bowl and set aside to marinate.

In a separate bowl, pour the other half of the fajita sauce over the sliced peppers and onions until well coated. Heat a large skillet on medium high and add the peppers and onions. Saute until translucent, about 7-10 minutes. Remove from skillet. Saute steak in skillet to desired doneness, 3-5 minutes. Mix the peppers and onions with the steak in the skillet and serve hot with tortillas and toppings of choice.



mortonbassett.com

