

# SIZZLING STEAK FAJITAS

*Rusty Hinges Ranch*



## INGREDIENTS:

- 1lb steak strips (or carne asada, sliced)
- 2 bell peppers
- 1 large red onion
- .5lb crimini mushrooms
- 5 Tbsp extra virgin olive oil
- Fajita seasoning, divided \*recipe below
- 2 Tbsp fresh lime juice (optional)
- Tortilla chips or favorite tortillas, for serving
- Garnish: chopped cilantro, sliced fresh avocado, shredded cheese

## Fajita Seasoning

- 2 tsp chili powder
- 1 tsp salt
- 1 tsp paprika
- ½ tsp onion powder
- ½ tsp garlic powder
- ¼ tsp cayenne pepper
- ½ tsp ground cumin

## INSTRUCTIONS:

1. Heat a large skillet over medium-high heat.
2. Add the steak strips and cook for 4 to 6 minutes, stirring once.
3. While the steak is cooking, slice peppers and onion lengthwise into 1/2" pieces and cut mushrooms in 1/2 lengthwise, set aside in a bowl.
4. Add 3 Tbsp olive oil, 1 Tbsp lime juice and half of the fajita seasoning to the veggie mixture.
5. When finished cooking, set meat aside in a bowl then add 2 Tbsp olive oil, 1 Tbsp lime juice and remaining fajita seasoning to meat. Toss well to coat.
6. Heat the skillet used to cook the steak on medium-high heat. Add the veggies and sauté for 4 to 5 minutes, stirring frequently.
7. Once the veggies are done, add the steak back to the skillet and stir everything together.
8. Serve family style with tortilla chips or warmed corn tortillas, fresh avocado shredded cheese and cilantro. Optional toppings: sour cream, salsa and your favorite hot sauce!