

STEAK FAJITA TACO SALAD

Rusty Hinges Ranch



INGREDIENTS:

- 1lb steak strips (or carne asada, sliced)
- 2 Tablespoons olive oil
- Fajita seasoning *recipe below
- ¾ cup chopped red onion
- 3 cups chopped red leaf lettuce
- 1 ½ cups chopped cherry tomatoes
- 1 handful corn tortilla chips (per serving)
- 1 ripe avocado, thinly sliced
- 1 cup shredded cheese blend
- Fresh cilantro leaves (optional)
- 4 lime wedges (optional)

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 oil in a large skillet over medium-high heat.
2. Add steak strips to a bowl or ziploc bag with 1Tbsp oil and fajita seasoning. Stir or shake until steak is coated.
3. Add steak to pan; cook 5 minutes on each side or until desired degree of doneness. remove from pan and set aside.
4. Roughly chop lettuce and divide between bowls for individual servings.
5. Prepare toppings: Dice tomato and onion, set aside. Slice avocado, set aside.
6. Crush tortilla chips in your hand and sprinkle over lettuce. Top evenly with steak, tomato and avocado.
7. Top with shredded cheese and cilantro leaves, if desired. Serve with lime wedges and salsa or hot sauce.