



BEEF FAJITAS

- 3 Tbsp. olive oil, divided
- 2 Tbsp. **Tex-Mex Fajita Seasoning Mix**
- 1 (283 g) sirloin steak, cut into strips
- 2 bell peppers, sliced
- 1 onion, thinly sliced
- 8 small tortillas

Preheat oven to 250°F. Cut steak into strips and season with 1 tablespoon **Tex-Mex Fajita Seasoning Mix**. Heat 2 tablespoon olive oil over medium-high heat and cook steak for 6 - 10 minutes or until browned. In a second pan, heat remaining 1 tablespoon oil over medium heat. Add peppers and onion. Stir in 1 tablespoon **Tex-Mex Fajita Seasoning Mix**. Cook until vegetables are tender crisp, about 8-10 minutes, stirring occasionally. While veggies and meat are cooking, wrap tortillas in tin foil and warm in oven.

To assemble fajitas, fill warmed tortillas with beef, peppers, and onions. Top with your favourite toppings; sour cream, salsa, cheddar cheese and guacamole.

