



## BEEF FAJITAS

### **INGREDIENTS:**

#### Marinade:

- 2 Limes, juiced
- 1 Tablespoon Olive Oil
- 2 gloves Garlic, minced
- 3 Tablespoons Fresh Cilantro, finely chopped
- 1 teaspoon cumin
- 1 teaspoon salt
- 1 Ancho Villa Hot Pepper, finely chopped
- Salt & Pepper to taste

#### Fajitas:

- 2-1/2 pounds Flank Steak
- 1 Walla Walla Onion, thinly sliced
- 1 each Red, Yellow and Green Bell Pepper, thinly sliced
- 1 Zucchini, thinly sliced
- 1 Roma/Health Kick Tomato, coarsely chopped
- 12 Flour Tortillas, warmed
- Guacamole, Salsa and Sour Cream for topping

### **DIRECTIONS:**

In a medium bowl, whisk together all marinade ingredients. Put steak in a large dish or large plastic Ziploc bag and add marinade. Marinade meat for 2 to 8 hours, or overnight. Grill over medium-high heat for about 4 minutes on each side. Meat should be slightly pink inside. Transfer to a cutting board and let rest before slicing thinly against the grain. Meanwhile, sauté vegetables for about 5 to 7 minutes until slightly softened. Add meat and veggies to warmed tortilla shell and top with guacamole, salsa, and sour cream if desired. Enjoy!

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