

Betty's Sizzling Steak Fajitas Recipe



Uploaded on 7 Aug 2009

In this video, Betty demonstrates how to make her Sizzling Steak Fajitas. Marinated in luscious herbs and oil, sirloin strips are spiced and browned to perfection, and then served with sautéed vegetables and Cheddar cheese in a soft flour tortilla. Muy Bueno!

Ingredients:

- 1 1/4 pounds top sirloin steak, cut into strips for sautéing
- 1 large onion, cut in lengthwise wedges for sautéing
- 1 large green bell pepper, cut into lengthwise wedges for sautéing
- 1 large red bell pepper, cut into lengthwise wedges for sautéing
- juice of one lime (or 2 tablespoons lime juice)
- 2 tablespoons extra virgin olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon ground cumin
- 1/2 fresh jalapeno pepper, finely chopped
- 1/4 cup fresh cilantro, minced
- 1 package fajita seasoning (any brand)
- 2 tablespoons extra virgin olive oil (for browning steak)
- 1 tablespoon extra virgin olive oil (for sautéing vegetables)
- 1 package of 10-inch flour tortillas
- shredded Cheddar cheese

In a medium-sized bowl, mix the juice of 1 lime, 2 tablespoons of olive oil, 2 cloves of minced garlic, 1/2 teaspoon cumin, 1/2 chopped jalapeno pepper, and 1/2 cup minced cilantro. Place 1 1/4 pounds sirloin steak strips into this mixture and use your hands to rub the mixture into the steak. Cover the steak with plastic wrap, and put it in the refrigerator for about 4 hours to marinate. (If you do not have this amount of time, you may continue with the recipe.) Add 1 package fajita seasoning mix to the marinated steak and blend thoroughly. Heat 2 tablespoons olive oil in a large, deep skillet. When hot, add all of the steak pieces and stir-fry until done. If the mixture becomes thick, you can add water to thin it to your desired consistency. The steak will cook very quickly—about 6 to 8 minutes. When the steak is done, remove it from the skillet, and place it on a serving platter. Cover with aluminum foil to keep it hot while you prepare the remainder of your dinner. Place the wedges from 1 onion, 1 green pepper, and 1 red pepper into the skillet that was used to brown the steak. Sauté the vegetables until clear and beginning to brown. Remove them from the skillet, and place them on their serving platter. Place your flour tortillas on a serving platter and microwave them for a very short amount of time to soften them. To serve a fajita, take one warm flour tortilla and place some browned steak strips in a line near the bottom. Place sautéed vegetables over the steak, and then sprinkle shredded Cheddar cheese over the vegetables. Fold the bottom edge of tortilla over the meat, vegetable, and cheese, and tuck in both sides. Roll the tortilla all the way up and place on a serving plate. Accompany a couple of fajitas with my Precocious Pico de Gallo, my South of the Border Guacamole, some sour cream, and a refreshing glass of limeade to drink! Enjoy!