

Fajitas

3 servings

45 minutes

Ingredients

10 oz skirt steak, flap meat

Chef Merito meat seasoning*

½ red pepper

½ green pepper

1 onion

6 mushrooms

1 clove garlic

1 tbl extra light olive oil

Chef Merito chicken/vegetable seasoning*

Tortillas (flour or corn)

Shredded cheddar cheese (optional)

Sour cream (optional)

Salsa (optional)

Directions

Season the meat liberally on both sides. Let it set at room temperature while you prepare the rest of the ingredients.

Remove stem and seeds from peppers. Slice peppers lengthwise into strips about ½ inch thick, and about 3-4 inches long. Remove ends from the onion and slice in a similar manner so that you get strips similar in size to the onions. Remove stems from mushrooms and slice. Mince garlic finely.

In a large skillet over medium heat, add oil. Cook peppers and onions for about 5 minutes. Add mushrooms, garlic and seasoning. Cook for another 5 minutes.

Meanwhile, grill the steak for 5 minutes on each side, or cook in frying pan over medium high heat. It should be cooked medium rare. Let meat rest before slicing against the grain. Place vegetables on platter and top with meat. Serve with tortillas, cheese, sour cream, salsa, or any other Mexican condiment you enjoy!

* If you don't want to use the store bought seasoning, you can use equal parts of chili powder, cayenne, cumin, garlic powder, salt and black pepper instead.