

Beef Steak Fajitas

DIRECTIONS

1. Slice steak into thin strips.
2. In bowl, mix together olive oil, lime juice, garlic, chili powder, cumin, hot pepper flakes, pepper and salt.
3. Add beef strips and stir to coat, set aside for 30 minutes.
4. Place all of the salsa ingredients into a bowl and stir to combine. Season to taste with salt and pepper.
5. Heat the oil in a large skillet over medium-high heat for 2 to 3 minutes. Recommended power lever 7-8.
6. Fry the onion and peppers for 2 to 3 minutes until softened and transfer to a bowl and set aside.
7. Add beef and cook stirring for 2 to 3 minutes or until they lose their red color.
8. Return onion and pepper to skillet and stir for 1 minute.
9. When cooking is finished, turn off the burner.

Tip: Serve with salsa sauce, sour cream, shredded cheese, chopped tomato for topping.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power lever 7-8

COOK TIME

30-40 minutes

INGREDIENTS

- ½ cup olive oil
- ⅓ cup lime juice
- 3 garlic cloves, finely minced
- ½ tsp. each of chili powder and cumin
- ½ tsp. hot pepper flakes
- Salt and pepper to taste
- 1-2 onions, vertically sliced
- 1 small sweet pepper (green, red or yellow), vertically sliced
- 8 flour tortillas (8in/20cm)
- Salsa*
- 1 avocado, cubed
- 0.5 lbs. cherry tomatoes, quartered
- 2 spring onions, finely sliced
- 1 Tbsp. lemon juice
- 1 bunch chopped cilantro

SERVES 4