

Beef Fajitas

Ingredients

8oz beef skirt steak, trimmed and sliced into ½ inch thick slices

½ cup red onion, thinly sliced

½ of a green bell pepper, thinly sliced

Juice of 1 lime

1 tsp olive oil

Seasoning:

1 tsp paprika

1 tsp chili powder

½ tsp dried oregano

1 tsp cumin

1 tsp garlic, finely minced

1 tsp black pepper

½ tsp salt

Method

Place the beef slices in the convectionware, squeeze the lime juice over the meat, and drizzle with the olive oil. Toss lightly to coat the meat.

Spinkle the meat with the seasoning mixture and toss again to coat evenly. Add the onion and pepper.

Seal the convectionware lid and cook in a preheated 450 degree oven for 15 minutes.

Serve with warm tortillas, sour cream, avocado, and salsa.

Quick Tip: Substitute a store bought fajita seasoning mix.