

Steak Fajitas

Ingredients

- 1/4 cup olive oil
- 1 lime, juiced
- 3 tablespoons chopped fresh cilantro
- 2 tablespoons finely chopped onion
- 3 cloves garlic, finely chopped
- 1 1/2 teaspoons ground cumin

- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 (8 ounce) boneless New York strip steaks, cut into thin strips
- 8 (6 inch) white corn tortillas, or more as needed
- 1 (8 ounce) jar salsa
- 1 (8 ounce) package shredded Mexican cheese blend

Directions

1. Whisk olive oil, lime juice, cilantro, onion, garlic, cumin, salt, and black pepper in a bowl, and pour into a resealable plastic bag. Add steak strips, coat with the marinade, squeeze out excess air, and seal bag. Marinate in the refrigerator for 4 hours to overnight.
2. Heat a large skillet over medium heat; cook and stir beef in hot skillet until all liquid is absorbed, 15 to 20 minutes.
3. Serve cooked beef with tortillas, salsa and Mexican cheese blend.

Salsa

Dice up tomatoes, onions, sweet pepper (green, red, and yellow, whatever you're picking). Add to taste, garlic, lime juice, salt, and chopped cilantro, Jalapeno pepper or hot sauce.

Refrigerate and serve.