



Steak Fajitas

(inspired by Chicken Fajitas from *Jamie Oliver's Ministry of Food*)

Ingredients (serves 2):

For Steak

- 1 yellow onion
- 1/2 a red pepper, seeds removed
- 1/2 a yellow pepper, seeds removed
- 200g flank steak (or any other kind of skirt steak that's easily sliced for stir-frying)
- 1 tsp paprika
- 1/2 tsp ground cumin
- 2 tbsp worcestershire sauce
- Juice of 1 lime
- Salt and ground black pepper
- 2 tbsp olive oil

For Salsa

- 2 fistsful of cherry tomatoes
- 1 red chili (less if you don't handle spice so well)
- Juice of 1 lime
- Salt and ground black pepper
- 1 tbsp extra virgin olive oil
- 1 sprig of Chinese parsley

Putting It Together

- 4 flour wraps
- Guacamole
- Sour cream
- Cheddar

Directions:

1. Pre-heat oven to 170 degC. Heat griddle pan on high heat.
2. Mix together paprika, cumin, worcestershire sauce, lime juice, salt, pepper and olive oil, and pour over steak to marinade for half an hour. Mix well. Cut onion and peppers into thin strips.
3. (Salsa) While meat is marinading, make the salsa. Chop chilis finely and roughly chop tomatoes. Put chilis and tomatoes into a bowl and add the juice of the other lime, salt and pepper, and extra virgin olive oil. Chop the Chinese parsley finely and stir into the mix. Set aside.
4. Remove steak from marinade, and cook in griddle pan for 2-3 minutes on each side. Remove steak from pan and set aside. Reduce heat to low-medium, put peppers and onion and residual marinade into the pan, and cook for 3-4 minutes till vegetables are slightly softened. Remove vegetables from pan. Slice steak against the grain and mix with cooked vegetables. Transfer to a serving dish.
5. Wrap up flour wraps (yes, wrap the wraps) in aluminum foil. Warm in oven for 8 minutes, then put on a serving dish still wrapped in foil so they stay warm. Serve the meat and wraps with sides of guacamole, sour cream and roughly chopped cheddar.
6. Tuck in and smile =)