

Beef Steak Fajitas

1 lb beef skirt steak, flank steak or top round steak, cut 1/2" thick
1-1/2 tsp garlic salt
1/2 tsp pepper
4 flour tortillas, warmed
Juice of 2 limes
1 red bell pepper
Garnish: chopped tomato, diced onion, guacamole, sour cream



Trim excess fat and gristle from steak. Pound steak to 1/4" thickness. Place in Ziploc bag and sprinkle both sides with lime juice, garlic salt, and pepper. Seal bag and marinate in refrigerator 6-8 hours, or overnight. Drain marinade; discard. Broil steak over medium hot coals or broil 2-3 minutes on each side. Carve across grain into thin slices. Fry red pepper in olive oil until tender. Serve steak and peppers in warmed tortillas and garnish as desired.

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