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▶▶▶ January 2013 ◀◀◀

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Beef Fajitas

Ingredients

- 1/4 pounds beef, flank steak, cut against the grain into 2-inch strips
- 1 teaspoon oil, canola
- 2 pepper(s), green, bell, sliced into thin strips
- 1 medium onion(s), sliced into thin strips
- 1/4 cup(s) water
- 1/2 tablespoon chili powder
- 1/4 teaspoon pepper, cayenne
- 1/4 teaspoon cumin, ground
- 1/2 teaspoon salt
- 1/2 teaspoon pepper, black ground
- 8 tortilla(s), flour, or corn

Preparation

1. Coat a large nonstick skillet with cooking spray. Cook beef over medium-high heat for about 3 minutes. Remove from pan and set aside.
2. Add oil to the pan and heat. Add green pepper and onion; cook for about 7 minutes or until beginning to brown. Add meat and any juices back to pan and cook another 2 minutes.
3. Add water and spices, including salt and pepper. Bring to a boil; reduce heat, and simmer until water evaporates. Serve with tortillas.