

Steak Fajitas



SERVES 4



PREP TIME **10 mins**



COOKING TIME **10 mins**

Ingredients

- Carla's *Montreal Steak Blend* to taste
- 2 large onions
- 2 garlic cloves
- 300g steak, sliced into strips
- 100g chargrilled peppers from a jar, cut into 1cm strips
- 4 large tortillas, warmed
- 240g mini pack of Tex-Mex dips (soured cream, guacamole and tomato salsa)
- Jalapenos and lime wedges to serve

Instructions

- Heat the oil in a large frying pan over a high heat and fry the onions for 3-4 minutes until starting to soften.
- Then add the garlic cloves and the steak, sprinkle over a generous amount of the Montreal Steak Blend and fry for a couple more minutes, until the steak is cooked to your liking.
- Add the chargrilled peppers and cook until just warmed through.
- Serve the steak with the warm tortillas and dips, along with jalapenos and lime wedges, if you like. Let everyone build their own tasty fajita!
- Tip: this recipe can be a tasty way to use up leftover steak, if you happen to have any!

Carla's product used in this recipe: [Montreal Steak Blend](#)

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