

Lincoln Brand

Shaved Steak Fajitas

- 1 pound LINCOLN BRAND beef shaved steak
 - 1 large onion cut in half, then sliced
- 1 red bell pepper sliced into long strips
- 1 yellow bell pepper sliced into long strips
- 1 orange bell pepper sliced into long strips
 - 2 1/2 tablespoons Canola oil
 - 2 tablespoons Cotija cheese
- 2 tablespoons cilantro fresh, leaves torn
 - 1 lime cut into wedges
 - 2 teaspoons chili powder
 - 1 teaspoon cumin
 - 1 teaspoon smoked paprika
 - 4 cloves garlic finely minced
 - pepper to taste



Prepare a large sheet of aluminum foil by spraying it lightly with cooking oil on one side. In a small bowl, combine chili powder, cumin, paprika, 1 teaspoon salt and 1/2 teaspoon pepper. Set aside. Preheat grill to medium high heat. Beginning with 2 teaspoons of the Canola oil, add the onions and garlic to cast iron skillet over grill. Sprinkle with 1 teaspoon of the chili cumin mixture. Cook, moving often, over medium-high heat allowing skins to char, about 2-3 minutes. Move the peppers to one side of the skillet. Add the peppers. Sprinkle with 1 teaspoon of the chili cumin mixture. Cook, moving often, over medium-high heat allowing peppers to char, about 2-3 minutes. Remove skillet from heat and transfer vegetables to prepared foil and set on cool side of the grill. Do not wrap. Reduce grill heat to medium. Add the remaining Canola oil to the skillet. Working in batches, peel single sheets of the raw beef from the packaging and add as flat layers into the skillet. Sprinkle with 1 teaspoon of the chili cumin mixture. As the first layer cooks, and there is barely any pink remaining, flip the layer and move it to the sides of the pan. Repeat with additional sheets of beef and the chili cumin mixture until there is none. At this time, move the foil back over to the hot side of the grill and briefly heat the vegetables so they are hot.

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