

Steak Fajitas

Marinade:

1/4 cup olive oil

1 teaspoon grated lime rind

2 1/2 tablespoons fresh lime juice

2 tablespoons Worcestershire sauce

1 1/2 teaspoons ground cumin

1 teaspoon salt

1/2 teaspoon dried oregano

1/2 teaspoon coarsely ground black pepper

2 garlic cloves, minced

1 (14.25-ounce) can low-salt beef broth

Fajitas:

2 lbs. steak

2 red bell peppers, cut into wedges

2 green bell peppers, cut into wedges

1 large sweet onion, sliced

Cooking spray

Flour tortillas

1 cup bottled salsa

sour cream

chopped fresh cilantro

Preparation

1. To prepare marinade, combine first 10 ingredients in a large bowl; set aside.
2. To prepare fajitas, trim fat from steak. Score a diamond pattern on both sides of the steak. Combine 1 1/2 cups marinade and steak in a large zip-top plastic bag. Seal and marinate in refrigerator 4 hours or overnight, turning occasionally.
3. Combine remaining marinade, bell peppers, and onion in a zip-top plastic bag. Seal and marinate in refrigerator for 4 hours or overnight, turning occasionally.
4. Prepare grill or skillet on stove.
5. Remove steak from bag; discard marinade. Remove vegetables from bag; reserve marinade.
6. Place reserved marinade in a small saucepan; set aside. Place steak and vegetables on grill rack or skillet coated with cooking spray; cook 8 minutes on each side or until desired degree of doneness.
7. Wrap tortillas tightly in foil; place tortilla packet on grill rack the last 2 minutes of grilling time. Bring reserved marinade to a boil. Cut steak diagonally across the grain into thin slices.
8. Arrange about 1 ounce steak, bell pepper wedges, and onion wedges in a tortilla; top with 1 tablespoon salsa, about 1 teaspoon sour cream, and 1/2 tablespoon cilantro. Fold sides of tortilla over filling.
9. Garnish with cilantro sprigs, if desired.
10. Serve immediately.

*slightly adapted from myrecipes.com

