Recipe: Simple Grilled Steak Fajitas

Prep/Cook time: 30 minutes

Serves: 4

Calories per serving: 363

Ingredients

1-1 lb beef top sirloin steak

2 Tbsp fajita seasoning mix

- 1 large sweet onion, cut cross wise into 1/2 slices
- 1 medium sweet red pepper, halved
- 1 medium green pepper, halved
- 4 whole wheat tortillas (8 inches) warmed
- 1 Tbsp olive oil

Minced fresh cilantro (optional)

Sliced avocado (optional) Lime wedges (optional)

Directions

Rub steak with seasoning mix.

Brush onions and peppers with olive oil.

Grill steak and vegetables, covered on a greased rack over medium direct heat 4-6 minutes each side or until meat reaches desired doneness and vegetables are tender.

Remove from grill. Let steak stand covered for 5 minutes before slicing.

Cut vegetables and steak into strips, serve in tortillas. If desired, top with avocado and cilantro. Serve with lime wedges.