



Beef Steak Fajitas

It's so quick and easy to make this classic Mexican dish - a true family favourite

Serves: 4

Prepare: 40 Minutes

Cook: 10 Minutes

Difficulty: easy

Ingredients

- 300g of either [organic beef rump steak](#) or [organic beef skirt steak](#), cut into thin strips
- 1½tbsp extra virgin olive oil
- 2 red onions, cut into thin slices
- 2 red peppers, deseeded and thinly sliced
- 2 yellow peppers, deseeded and thinly sliced
- 1 tsp smoked organic paprika
- 1tsp ground coriander
- 1tsp ground cumin
- 400g red kidney beans, drained and rinsed
- 200g cherry tomatoes, halved
- 1 red chilli, finely chopped
- 25g fresh coriander, chopped
- Lime wedges for squeezing
- 4 large tortillas, (white flour or gluten-free), warmed
- Sea salt and freshly ground black pepper
- Sour cream
- 50g cheddar cheese, grated

For The Salsa

- 4 large tomatoes, finely chopped
- 1 clove of garlic, chopped
- ½ white or red onion, finely chopped
- 1 red chilli, seeds removed, finely chopped
- small splash of white wine vinegar
- ½ lime, juice only
- ½ bunch of coriander, roughly chopped

Method

1. Start by making the tangy tomato salsa, combine the tomatoes, onion of choice, garlic, chilli, white wine vinegar, lime juice and coriander in a bowl. Stir, cover and refrigerate for later, the longer you leave your salsa the more time the flavours have to develop
2. Heat ½ teaspoon of olive oil in a frying pan, season the steak strips with fresh ground black pepper and add to the pan. Fry the beef until lightly browned but not cook through. Remove from the pan and set aside to finish cooking later
3. To the same frying pan add 1 tbsp of olive oil, peppers and red onions, cook until they start to soften and brown on the edges. Whilst the onion and pepper mix is cooking, make a start on the guacamole
4. For the guacamole, halve the avocados, remove the stones and scoop out the flesh with a spoon, add to a bowl. Add the chopped tomato, lime juice, coriander, red onion and chilli to the avocado and season with salt and pepper. Roughly mash everything together with a fork, set aside
5. To the onions and peppers mix add the cumin, coriander and paprika, season with salt and pepper and cook for 30 seconds ensuring the veggies are fully coated with the spice mix. Stir in the beans, cherry tomatoes and cooked beef. Cook for 2-3 minutes, making sure the beef and beans are hot
6. Stir in the chilli and season with salt and pepper. Remove from the heat, add a squeeze of zesty lime and sprinkle with coriander
7. Divide between the warmed tortillas, top with the tangy salsa, guacamole, sour cream and grated cheese

For The Guacamole

- ½ large tomato, finely chopped
- 1 ½ avocado, riper the better!
- juice of 1 lime
- ½ red onion, finely chopped
- ½ red chilli, deseeded and finely chopped
- handful of coriander, roughly chopped