

## Spicy Beef Fajitas



### Ingredients

1 package Azteca® fajita size tortillas

Sour Cream

3 tablespoons oil

2 tablespoons Worcestershire sauce

½ teaspoon fresh garlic, minced

2 tablespoons oil

1 medium red pepper, cut into 1 inch strips

Salsa

Guacamole

3 tablespoons lime juice

1 teaspoon cayenne pepper

1 ¼ pound flank steak, cut into ¼ in strips

1 medium green pepper, cut into 1 inch strips

### Directions

Combine all marinade ingredients; mix well.

Add steak to marinade turning to coat all sides. Cover and refrigerate approximately 3 hours, turning steak occasionally.

In a large skillet, heat oil over high heat for 1 minute.

Add marinated steak, peppers and onion; stir-fry for 5 minutes or until steak is no longer pink and vegetables are crisp-tender; drain.

Heat tortillas according to package directions.

Place ½ cup filling mixture down the center of each tortilla to within 1 inch of bottom edge. Fold up

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bottom edge; fold in two sides; leave top end open. Secure with a toothpick.

Serve with salsa, sour cream and guacamole.