

Beef Fajitas

What's Inside:



8 OZ
BEEF
STRIPS



3 OZ
RED PEPPER
CHUNKS



3 OZ
GREEN PEPPER
CHUNKS



2 OZ
RED ONION
SLICES



1 CAN
BLACK
BEANS



1
LIME



1/2 CUP
GREEK
YOGURT



2 TBSP
MEXICAN-STYLE
SEASONING



4
TORTILLAS

What You'll Need:

Vegetable oil
Salt
Large bowl
Sheet pans (2)
Aluminum foil
Nonstick cooking spray
Fork
Small bowl
Paper towels
Skillet
Instant read meat thermometer

Recommended Preparation:




1 Cook Vegetables and Beans

Preheat oven to 425°F. Cut peppers into bite-size pieces. Drain black beans; rinse. In large bowl, toss peppers, onions and black beans with 2 tablespoons vegetable oil, 1 teaspoon Mexican-style seasoning and 1/4 teaspoon salt. Spread vegetables and beans in single layer on foil-lined and greased sheet pan; bake 10 to 12 minutes.



2 Make Spiced Lime Yogurt

Wash lime; slice in half lengthwise. Cut one half into 4 wedges; set aside. Using tines of fork, juice remaining half into small bowl; remove seeds. Add Greek yogurt, 1 teaspoon Mexican-style seasoning and 1/2 teaspoon salt; stir to combine. Refrigerate.

 *To make a thicker sauce, layer a coffee filter in a fine mesh strainer. Add the Greek yogurt and let drain over a bowl for a few minutes before making the sauce. Use the strained yogurt to make the finished sauce.*



3 Cook Beef

Pat meat dry with paper towel. In bowl, season beef with remaining Mexican-style seasoning. In medium skillet, heat 1 teaspoon vegetable oil over medium-high heat; add seasoned beef. Sauté about 4 minutes or until beef reaches internal temperature of 145°F on instant read meat thermometer.



4 It's Mealtime!

Wrap tortillas in foil or place on additional sheet pan and warm in oven 3 minutes. Combine beef, vegetables and beans on serving dish or fajita skillet. Serve with tortillas, spiced lime yogurt and lime wedges.