

BEEF FAJITAS

MEJICANO

Here's a summer classic we never get tired of enjoying: BBQ-grilled beef and vegetable fajitas. Using flank steak makes this recipe even more delicious.

NO TRANS FAT
CHOLESTEROL FREE
VEGAN
PROUDLY CANADIAN



4 PORTIONS



PREPARATION
15 MINUTES



COOKING
15 MINUTES



NOTES

For best results, toast the tortillas for a few seconds on each side.

PRODUCTS CODE

10670 REGULAR 6 IN
10510 REGULAR 10 IN
12100 REGULAR 12 IN



INGREDIENTS

- 8 Regular Mejicano tortillas, 10"
- Flank steak (700 g)
- 1 red pepper, halved
- 1 yellow pepper, halved
- 1 orange pepper, halved
- 1 red onion, cut into 1.5 cm slices
- ¼ cup (60 ml) olive oil
- Salt and pepper, to taste
- 2 cups (500 g) mozzarella and/or cheddar, grated
- 1 bunch cilantro, roughly chopped
- 3 limes, quartered
- Salsa and/or guacamole to serve

DIRECTIONS

- Place veggies in a large bowl and add about 1 tbsp (15 mL) olive oil and half of the fajita seasoning. Mix to evenly coat veggies with oil and spices. Set aside.
- Place bavette in a deep dish with remaining olive oil and seasoning and turn to evenly coat the meat. Set aside.
- Preheat the barbecue on maximum heat, keeping one section turned off. You will use this section to finish cooking the meat and to keep the tortillas warm.
- Once the barbecue is hot, grill the bavette for roughly 3 to 5 minutes per side.
- At the same time, add the pepper halves and red onion slices and grill for 3 to 5 minutes per side.
- When the steak and veggies are done, move them to the section away from direct heat and allow to cook for another 5 to 7 minutes.
- Just before the end of the cooking time, grill the tortillas for a few seconds on each side.
- Move the meat and veggies off the grill and slice into strips.
- Serve immediately with grilled tortillas, grated cheese, lime wedges, cilantro, salsa, and guacamole.