

Sizzle Made Easy

BJ's fresh-cut USDA Choice Beef is the secret to this fast family favorite.

FIESTA FAJITAS

Makes: 4 servings Prep Time: 15 min. Marinate Time: 4 hours Cook Time: 10 min.

What You Need

- 1 envelope **Lipton® Recipe Secrets® Onion Soup Mix**
- ¼ cup **Wesson® Vegetable Oil**
- ¼ cup fresh squeezed lime juice
- 1 tsp. grated lime zest
- ¼ cup water
- 2 cloves **Garlic**, crushed
- 1 tsp. ground cumin
- ½ tsp. **Olde Thompson Organic Oregano**
- ¼ tsp. ground **McCormick® Black Pepper**
- 1 lb. **USDA Choice Flank Steak**
(or **USDA Choice Beef Stir-Fry**)
- 4 **Mission® Lo-Carb Wraps**, warmed

SUGGESTED TOPPINGS: Wholly Guacamole®, sliced grilled **Vidalia® Onions** and **Mini Sweet Peppers**, **Sargento® Reduced Fat Mexican Shredded Cheese**, **Daisy® Sour Cream**, **Cholula® Original Hot Sauce**.

Please use safe handling and cooking procedures when preparing any food. To avoid foodborne illness, the USDA and FDA recommend thoroughly cooking meat, eggs, shellfish, poultry and fish to minimum internal temperatures as measured with a food thermometer. More information is available at www.fightbac.org.

Make It

1. Combine first 9 ingredients in a small bowl. Reserving ¼ cup, pour rest of marinade into 1-gal. Ziploc® storage bag. Add steak, press out air and seal. Marinate in refrigerator for 4 hours or overnight.
2. Pre-heat broiler or grill on high. Remove steak, discarding marinade, and pat dry with paper towel.
3. Cook 5 minutes. Turn steak, basting with reserved marinade, and cook until center reaches 145°, about 10 minutes.
4. Let rest 5 minutes, then slice thinly on the diagonal. Serve in warmed wraps and offer a host of topping options.

Indoor Variation: Substitute **USDA Choice Beef Stir-Fry** for flank steak and cook in preheated grill pan or wok over medium-high with 1 Tbsp. oil and sliced **Vidalia® onions** and mini sweet peppers.

