

Beef/Chicken Fajitas

Preparing the Vegetables:

- _____ - Slice onions
- _____ - Clean, core and slice green pepper into thin slices
- (2 people) - In a frying pan, (medium temperature) add 1 Tbsp. oil. Sauté onions and green peppers until fork tender.
- Remove from pan. Put in a small bowl, to be added back to the meat/chicken mixture.
- Prepare toppings ordered:
 - 1) put sour cream, guacamole and salsa in custard cups.
 - 2) Cut up tomato.
 - 3) Cut up lettuce.

Preparing the Beef:

- _____ - Cut beef/chicken into narrow, 2" strips.
- _____ - Heat electric fry pan (350 degrees), add 2 Tbsp. oil. Brown beef (drain excess fat if necessary).
- (2 people) - Add packaged seasoning and 1/4 cup water; blend well. Bring to boil, reduce heat and simmer uncovered for 3-5 minutes, stirring occasionally.
- Add onions and green peppers to meat and reheat.

To assemble Fajitas:

- _____ - Microwave **all** tortillas at one time. Place between layers of damp paper towels. Heat on HIGH for 15-20 seconds.
- (1 person) - Place 1/2 cup meat/chicken mixture on each tortilla.

- Serve with toppings.