

Fajita Steak Tacos



Servings:

4

Prep Time:

30 min

Cook Time:

15 min

Ingredients

- 1 Packet **Riega Chili Spice Mix**
- 3/4 Pound **Steak, Tri Tips**, Sliced
- 2 Each **Bell Peppers**, Diced
- 1 Each **Red Onion**, Diced
- 8 Each **Flour Tortillas**, 10inch
- 3 tbsp **Olive Oil**
- 1 Each **Lime**, Juiced
- 1 tbsp **Worcestershire Sauce**
- 3 Cloves **Garlic**, Minced
- 2 tbsp **Cilantro**, Minced
- *Optional* **Avocado**, Sliced
- *Optional* **Lime**, Juiced
- *Optional* **Cilantro**, Rough Chopped
- *Optional* **Sassy Cole Slaw**

Method of Preparation

Step 1

In a bowl combine 1/2 packet of spice mix, olive oil, lime juice, worcestershire sauce, garlic, and cilantro for the steak's marinade.

Marinate sliced steak for at least 30 minutes.

Step 2

Preheat the oven to 425 degrees F.

Cut foil into 8, 18x12 inch pieces. Divide into a pile of 4, 2 sheets per pile.

Step 3

In a bowl mix together the peppers, onion, and remaining spice mix.

Step 4

Divide marinated steak evenly on the foil sheets. Evenly arrange seasoned veggies around the steak.

Fold and seal aluminum pouches and place on a baking sheet.

Cook for 10-15 minutes.

Step 5

Assemble tacos as following:

Sassy Coleslaw
Cilantro
Avocado
Steak Fajita Mix

Fresh Lime Juice

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