

STEAK FAJITAS^o

GF

SERVES: 4 (2 fajitas each) **Prep Time:** 20 min. **Cooking Time:** 18 min.

CONTAINER EQUIVALENTS (per serving):  1  1  1  1



1½ tsp. olive oil
1 lb. raw flank steak, cut into 2-inch strips
2 medium bell peppers, cut into strips
1 cup sliced onion (approx. 1 medium)
½ tsp. + 1 pinch sea salt (or Himalayan salt), divided use
2 cloves garlic, finely chopped
1 tsp. chili powder
1 tsp. ground cumin
1 tsp. crushed red pepper flakes (optional)
½ cup **Homemade Salsa** (see separate recipe for Homemade Salsa)
8 (6-inch) corn tortillas, warm
¼ cup reduced-fat (2%) plain Greek yogurt
1 Tbsp. chopped fresh cilantro (optional)
1 Tbsp. fresh lime juice

- 1.** Heat oil in large nonstick skillet over medium-high heat.
- 2.** Add flank steak; cook, stirring occasionally, for 7 to 8 minutes, or until meat is no longer pink. Set aside.
- 3.** Lightly coat a separate large nonstick skillet with cooking spray; bring to medium-high heat.
- 4.** Add bell peppers, onion, and *1 pinch* salt; cook, stirring occasionally, for 5 to 6 minutes, or until onion is translucent and peppers are tender.
- 5.** Add garlic to pepper mixture; cook, stirring frequently, for 1 minute.
- 6.** Add pepper mixture to flank steak.
- 7.** Add chili powder, cumin, red pepper flakes (if desired), and *remaining ½ tsp.* salt
- 8.** Add salsa; cook, stirring frequently, for 2 to 3 minutes, or until heated through.
- 9.** Combine yogurt, cilantro (if desired), and lime juice; mix well.
- 10.** Evenly top each tortilla with approx. ½ cup flank steak mixture and 1 Tbsp. yogurt mixture.

RECIPE NOTE:

Green, red, or yellow bell peppers, or a combination, can be used to make the fajitas.

SPECIAL EQUIPMENT:

Nonstick cooking spray

^oThis recipe works well with 80 Day Obsession. Make sure it works with your container counts.

NUTRITIONAL INFORMATION (per serving): **Calories:** 321 **Total Fat:** 9 g **Saturated Fat:** 3 g **Cholesterol:** 69 mg **Sodium:** 438 mg **Carbohydrates:** 30 g **Fiber:** 5 g **Sugars:** 4 g **Protein:** 30 g

Recipes containing the  icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.