

# RECIPE OF THE WEEK

## Steak Fajita Roll-Ups

### Ingredients

1 lb flank steak/skirt steak (¼ inch thick)  
Kosher salt and black pepper to season  
6 garlic cloves, crushed  
1 tsp. dried oregano  
1 tsp. ground cumin  
1 tsp. chili powder

1 tsp. cayenne pepper  
½ tsp. garlic powder  
¼ cup extra virgin olive oil  
1 large green bell pepper – sliced  
1 large red bell pepper – sliced  
1 medium onion – sliced



### Preparation

1. Take a small bowl and mix salt, pepper, garlic, oregano, cumin, chili powder, cayenne pepper, garlic powder, and olive oil.
2. Put the steak in a dish and pour marinade over the steak. Cover with foil and let marinate for a minimum of 6 hours. Overnight is best.
3. Remove steak from marinade. On a cutting board, cut the steak into 6-7 pieces.
4. Heat olive oil in a grill pan or heavy skillet over medium to high heat and add steak pieces. Add pepper strips and sliced onions to the grill pan – season with salt and pepper.
5. Cook for about 4 to 5 minutes or until tender.
6. Remove from heat and let cool off for a minute.
7. Top each steak slice with the vegetables, roll up and secure with a toothpick.
8. Add remaining olive oil to the grill pan or skillet. Heat it up and add the roll-ups to the pan.
9. Cook until browned, for about 2 to 3 minutes per side.
10. Remove from heat, and take out the toothpicks. Transfer to a serving plate and let rest for 5 minutes before serving.
11. Serve with guacamole, salsa, or sour cream. Enjoy!

