

## Spicy Steak Fajitas in Cabbage Cups.

Serves 2

Prep Time: 25-30 minutes

Check out the ingredients in packaged fajita/taco seasoning mixes...trust us...you won't want to buy them again. It's fast & simple to create your own spice blend without additives.

### Shopping List:

#### Produce

1 medium onion  
2 bell peppers (any color)  
1 lime  
6-8 cabbage leaves

#### Grocery

olive oil  
1 tbsp chili powder  
2 tsp cumin  
½ tsp granulated garlic  
¼ tsp red pepper flakes

#### Refrigerated

½ lb flank steak, skirt steak, or carne asada

### Recipe:

1 tbsp chili powder  
2 tsp cumin  
½ tsp granulated garlic  
¼ tsp red pepper flakes  
½ lb flank steak, skirt steak, or carne asada  
1 medium onion, sliced  
2 bell peppers (any color), sliced  
1 lime  
6-8 cabbage leaves, washed and dried

1. In a small bowl, combine chili powder, cumin, granulated garlic, and red pepper flakes. Season both sides of steak with HALF of the spice blend, salt & pepper. Rub with olive oil.
2. Heat a skillet over high heat. When skillet is hot, add steak and cook 3-5 minutes per side for medium-rare. You should see a nice crust on both sides. Transfer to cutting board, tent with foil, and rest up to 10 minutes.
3. While steak is resting, wipe out the skillet with a paper towel and reduce to medium heat. Add a bit of oil, along with sliced onion and sauté until it begins to become translucent. Add sliced bell pepper. Continue to sauté until pepper softens and onion is golden.
4. When vegetables are cooked to your liking, season with the remaining half of the spice blend and a little salt. Add a splash of water to the skillet and continue cooking until vegetables are coated with spices and water has mostly evaporated.
5. Once the steak has rested and the vegetables are done, slice the steak very thinly across the grain. Toss together with the peppers & onions. Finish with a squeeze of lime. Enjoy!

### Cooks Tips:

- We like savoy cabbage for this recipe...but use what you can find, or substitute with something else – lettuce, kale, even collard greens would be great.
- Any type of steak will work for this recipe. Just adjust cooking time based on the thickness of the cut.