

# PETITE SIRLOIN FAJITAS

*Posted on July 5, 2023*



## INGREDIENTS

- 1lb Petite Sirloin
- 1 package Root Cellar
- Food Fajita Vegetables
- 1 package Daniels Taco Seasoning
- 1 package flour tortillas
- 1T cooking oil
- ½ cup water
- 1 container Renee's salsa
- 1/2lb Tillamook cheddar cheese

## INSTRUCTIONS

1. Slice petite sirloin into thin strips
2. Preheat saute pan to medium-high, add cooking oil, brown sliced sirloin.
3. Remove steak from pan, add fajita vegetables to the same pan.
4. Once veggies start to soften, return sirloin to pan. Add water and packet of taco seasoning, cook until the liquid thickens and coats the meat and veggies, appx 5 minutes.
5. Serve on flour tortillas with salsa and shredded cheese.

**\*\*Chef's Tip:** *We have a Ghost Pepper Colby Jack cheese for those who want some seriously spicy fajitas!\*\**

*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*