



Steak Fajitas with wraps

Preparation time: **less than 30 mins**

Cooking time: **10 to 30 mins**

Serves 2-4

Ingredients

- 300g/10½oz lean beef steak
- 1½ tbsp extra virgin or sunflower oil
- 2 yellow peppers, deseeded and thinly sliced
- 2 red peppers, deseeded and thinly sliced
- 2 red onions, cut into thin wedges
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp smoked paprika
- 200g/7oz cherry tomatoes, halved
- 25g/1oz fresh coriander, chopped, plus extra for garnish
- lime wedges, for squeezing
- 4 white or wholemeal flour tortillas, warmed, to serve
- Iceberg lettuce, trimmed and shredded, to serve
- sea salt and freshly ground black pepper

Method

1. Season the beef with pepper. Heat half a tablespoon of the oil in large, non-stick frying pan and stir-fry the beef for 1½ minutes, or until lightly browned but not quite cooked through. Tip onto a plate, set aside and return the pan to the heat.
2. Add the remaining oil, peppers and red onions to the pan and stir-fry for 5–6 minutes, or until only just softened. Add the cumin, coriander and paprika. Season with salt and pepper and cook for 30 seconds, then stir in the cherry tomatoes and cooked beef. Cook for 2–3 minutes, or until the beef are hot.
3. Stir in the season with salt and pepper. Cook for a few seconds more. Remove from the heat, scatter over the coriander and add a squeeze of lime. Toss lightly.
4. Divide the tortillas between four warmed plates. Top with shredded lettuce then pile the beef mixture on top. Serve immediately, with extra lime wedges for squeezing.