

# Sizzling Steak Fajitas

*Yield: 4 servings*

## **Ingredients**

3/4 pound lean flank steak  
2 tsp. ground cumin  
2 tsp. chili powder  
1/4 tsp. salt  
1/8 tsp. garlic powder  
1/8 tsp. black pepper  
1/8 tsp. ground red pepper  
4 (8-inch) flour tortillas  
1 teaspoon vegetable oil  
2 cups sliced onion  
1/3 cup green bell pepper strips  
1/3 cup red bell pepper strips  
1/3 cup yellow bell pepper strips  
1 tablespoon lime juice  
1/4 cup nonfat sour cream  
Commercial salsa and/or cilantro sprigs (optional)

## **Instructions**

Trim fat from steak. Slice steak diagonally across grain into thin strips. Combine steak, cumin, chili powder, salt, garlic powder, black pepper and ground red pepper in a heavy-duty, zip-top plastic bag; seal bag and shake well to coat.

Heat the tortillas according to package directions

Heat oil in large, nonstick skillet over medium-high heat until hot. Add steak, onion and bell peppers; sauté 6 minutes or until steak is done. Remove from heat; stir in lime juice.

Divide evenly among warm tortillas and roll up. Serve with sour cream

Garnish with green salsa and cilantro sprigs, if desired.

### *Nutritional Information*

*330 Calories (34% from fat)*

*22.6 g Protein*

*12.6 g fat (4.2g saturated fat)*

*31 g Carbs*

*3.3 g Fiber*

*43 mg Cholesterol*

*4.3 mg Iron*

*425 mg Sodium*

*81 mg Calc*