

Fiesta Flat Iron Fajitas with Cilantro Cream Sauce

2 lb flat iron steak
1 large bell pepper sliced thin
1 large onion sliced thin
1 tbs olive oil

Fiesta Blend Seasoning

2 tsp cumin
1 tsp garlic powder
1 tsp onion powder
1 tsp chili powder
2 tsp kosher salt
1 tsp fresh ground pepper
2 tbs olive oil



Brush steaks with olive oil and sprinkle with fiesta blend. Grill 3 to 4 minutes on each side until rare. Set meat aside for 5 minutes,

In large skillet, on medium high heat combine olive oil and onion. Sauté for 2 minutes. Add bell pepper sauté for 2 minutes longer. Slice steak thin and add to sauté pan. Cook for additional 2 minutes until meat is done.

Cilantro Cream Sauce

1 16 oz tub sour cream
1 bunch cilantro destemmed
2-3 drops liquid smoke
1 lime squeezed
salt and pepper to taste

Process in food processor for 30 seconds

Serve with flour tortillas and shredded cheese, diced tomato, shredded lettuce, diced red onion, diced avocado and cilantro cream sauce.

Entered and demonstrated at the What's For Dinner Beef Cookoff at the Kansas State Fair by:

Bruce Nielsen