

Beef Fajitas

Spices :

Season It All

Serves : Approximately 12

Prep Time: 20-30 Minutes

Total Time: 1.5 - 2 Hours

Meat :

7 pounds of Roast (You can use more meat, if you want!)

Vegetables :

4 Jalapeños

1 Onion

4 Tomatoes

1 Orange Bell Pepper

1 Red Bell Pepper

1 Green Bell Pepper

Step 1 :

Cut your meat into small thin cubes, and put it in pan or bowl

Step 2 :

Cut your vegetables into slices and put them in a separate container

Step 3 :

When cooking your fajitas, have the heat on medium-high

Step 4 :

About 12-15 minutes later, make sure the meat is dry and there is no liquid in it

Step 5 :

After 10 minutes, add Season It All (we didn't measure it, just eyeballed it)

Step 6 :

After a couple minutes, put the meat to the side that way you have room to grill your vegetables for about 15 minutes

Step 7 :

Once you feel that the vegetables are ready (If you want them fully cooked or a little bit crunchy) mix it with the meat. Let it marinate in the sauce to get all the flavor and they're ready to go, enjoy!

PIRTLE FARMS

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