

# Fajitas with a Kick



- 2 lbs. flank steak cut into thin strips
- 1/3 cup extra virgin olive oil
- 2 tbsp. Worcestershire sauce
- ¼ cup fresh lime juice
- 3 cloves garlic minced
- 2 tsp honey
- 1 tsp cumin
- 2 tsp chili powder
- ¼ tsp red pepper flakes
- ¼ tsp pepper
- ½ tsp salt
- 1 large onion thinly sliced
- 1 red bell pepper sliced into strips
- 1 green bell pepper sliced into strips
- 2 tbsp. coconut oil, divided
- Avocado for serving
- Cilantro for serving

## Instructions:

- 1) Stir together the olive oil, Worcestershire sauce, lime juice, garlic, honey, cumin, chili powder, red pepper flakes, salt and pepper in a medium bowl. Pour half of the marinade into a separate bowl. In one bowl, place the steak and turn to coat. In the other bowl, place the veggies and turn to coat. Cover both bowls and refrigerate for 1 hour.
- 2) Melt one tablespoon of coconut oil in a large skillet over medium heat. Add the marinated veggies to the pan and sauté for 3-4 minutes, until just cooked but still crispy. Remove from the skillet to a plate. Set aside.
- 3) Melt the remaining tablespoon of coconut oil in the same skillet and add the steak. Cook for 2-3 minutes until browned. Remove to a cutting board and let rest for 5 minutes. Serve with veggies and either lettuce wraps or tortillas.

## Note:

Servings 4-6