



Fajitas for 50

50 servings

Ingredients:

- Diced green chilies, mild, 3 cans with juice
- Lemon juice, 1 ½ cups
- Cumin, 2 Tablespoons
- Dried cilantro, 2 tablespoons
- Paprika, 2 tablespoons
- Canola oil, 1 cup
- Pepper black, 2 tablespoons
- Water, 3 cups
- Sirloin steak, 11 pounds
- Onions yellow, sliced, separated in rings
- Bell peppers, 1 pound 8 ounces
- Tomatoes cherry, 2 pounds, 8 ounces
- 50 whole wheat tortillas
- Guacamole, shredded Monterey jack cheese, shredded lettuce, sour cream, salsa, sliced black olives can be served on top.

Instructions:

1. Cut beef into 1 x 5-inch strips, ¼ inch thick, pour marinade over meat. Stir to coat meat, Cover and marinate for 24 hours.
2. Drain meat in colander. Discard marinade. Stir-fry in frying pan with a small amount of oil until cooked. Add onions and peppers to meat. Stir-fry until tender-crisp. Transfer to roaster.
3. Cut tomatoes in half. Combine carefully with beef.
4. Heat tortillas to soften, keep covered, do not allow to dry out.
5. Serve 1 tortilla on plate and 4-ounce beef and vegetables in center of tortilla, Tortilla may be rolled or folded in ½.

Calories: 262

Protein: 23.5 grams

Carbohydrate: 23 grams