

# BC ANCHO-LIME BEEF FAJITAS WITH WHITE CHEDDAR QUESO



*Yields:*  
12 - 4" fajitas

## INGREDIENTS

### For the Beef

4 cloves	BC Garlic, minced	4 cloves
Juice of 2	Limes	Juice of 2
2 tbsp	Ancho Chili Powder (or Chili Powder)	30 ml
1 tbsp	Oregano	15 ml
1 tbsp	Paprika	15 ml
1 tbsp	Cumin	15 ml
1 tsp	Ground Black Pepper	5 ml
¼ cup	Olive Oil	60 ml
1 ½ lbs	BC Flat Iron Steak (or Top Sirloin Cap)	680 g
¼ cup	BC Canola Oil	60 ml
Dash	Salt	Dash



## DIRECTIONS

1. Combine first eight ingredients in a bowl.
2. Add the BC Flat Iron Steak and toss to coat.
3. Cover and marinate at least 45 minutes to overnight.
4. Heat BC Canola Oil in a heavy-bottomed pan over medium high heat.
5. Remove steaks from marinade, season steak with salt, and carefully add to the hot pan.
6. Cook for approximately 4 minutes (you will want some blackening of the spices).
7. Flip the steak and reduce the heat to medium.
8. Cook another 4 minutes. This will give you about a medium rare/medium steak (cook longer if desired).
9. Remove the steak from the pan and place on a cutting board to rest. Cover with aluminium foil to keep warm.

## INGREDIENTS

### For the Pico De Gallo

3 medium	BC On-the-Vine Tomatoes, diced very small	3 medium
¼ cup	BC White Onion, diced very small	60 ml
1	Jalapeno Pepper, seeds and ribs removed, diced very small	1
¼ cup	Fresh BC Cilantro, rough chopped	60 ml
1 tsp	Salt	5 ml
1 tsp	Ground Black Pepper	5 ml

## DIRECTIONS

1. Combine all ingredients in a non-reactive bowl (stainless steel, ceramic, glass, or metal cookware with enamel).
2. Let stand as long as possible.

## INGREDIENTS

### For the Vegetable Filling

3	BC Bell Peppers, julienned	3
1	BC White Onion, julienned	1
2 tbsp	Olive Oil	30 ml
Dash	Salt & Pepper	Dash

## DIRECTIONS

1. In a large sauté pan, heat oil.
2. Add vegetables and sauté until tender.
3. Season with salt and pepper.
4. Reserve for assembly.

## INGREDIENTS

### For the BC Queso

3 tbsp	BC Butter	45 ml
2	Serrano Peppers, seeded, deveined, and diced small	2
1	Jalapeno Pepper, seeded, deveined, and diced small	1
2 cloves	BC Garlic, minced	2 cloves
½ tsp	Cumin	3 ml
3 tbsp	All-Purpose Flour	45 ml
2 cups	BC Whole Milk	480 ml

1 cup	BC White Cheddar Cheese, grated	240 ml
Dash	Salt & Pepper	Dash

## **DIRECTIONS**

1. Over medium heat, add BC Butter in a sauce pot to melt.
2. Add serrano peppers, jalapeno pepper, and BC Garlic. Sautee for 2 – 3 minutes. Do not brown.
3. Add cumin and stir for 15 seconds
4. Add flour and stir to create a roux. Continue to cook for 1-2 minutes.
5. Add BC Whole Milk and whisk to dissolve.
6. While stirring frequently, bring sauce to a boil, reduce heat, and simmer 2 – 3 minutes.
7. Remove the pot from the heat and add the BC White Cheddar Cheese. Stir to melt.
8. Season with salt and pepper. Reserve for assembly.

## **TO ASSEMBLE THE FAJITAS**

### **INGREDIENTS**

Cooked Flat Iron Steaks

Sauteed Vegetables

BC White Cheddar Queso Sauce

Pico De Gallo

12 4" Corn or Flour Tortillas

## **DIRECTIONS**

1. Wrap tortillas in aluminum foil and place in a 250 F oven for 8-10 minutes to warm.
2. Remove from the oven but keep wrapped until ready to serve.
3. Slice the steak very thin against the grain of the meat.
4. Place desired amount of steak onto a tortilla.
5. Top with sauteed vegetables.
6. Add queso on top of the vegetables.
7. Top with fresh pico de gallo and serve.