

## ARDROSS STEAK FAJITAS WITH GUACAMOLE AND SALSA

Looking for a quick and very healthy supper? The simple sides make these fajitas sensational.

### Sizzling steak Fajitas

1. Slice a pack of minute steaks into strips, put them in a plastic freezer bag. Sprinkle in some Sweet Chilli Explosion spice, or a mix of dried oregano, hot paprika and garlic salt, and shake to cover the strips. They will keep at this stage for a day or two.
2. Stir fry a sliced onion, and some red and yellow peppers until beginning to soften. Add the strips of beef and stir fry for a minute or two. Add a tin of chopped tomatoes or a jar of passata, and warm through.
3. Roll into a delicious Piada flatbread and let everyone add their choice of accompaniments!

### Accompaniment ideas

#### Guacamole

Chop half a red onion, a deseeded tomato and a small red chilli into a small bowl. Squeeze over the juice of a lime, and season with a little salt. Add some finely chopped green coriander.

Add the flesh of an avocado just before serving. Stir well and serve with fajitas, chilli con carne, or just as a dip with corn chips.

#### Salsa

Skin and deseed tomatoes, and chop into fine dice and put in a small serving bowl. Finely chop and add half a red onion. Deseed a small green chilli and chop very finely and add to the bowl. Stir in chopped coriander, juice of one lime and a little salt. Serve with corn chips, or on fajitas, with sour cream and guacamole.

#### Sour cream or crème fraiche

Snip some fresh chives into a small pot of sour cream or crème fraiche.

#### Grated cheddar