

HEINZ

RECIPE

Cheesy bean and beef fajitas



Serves:

4



Preparation Time:

20 minutes



Cooking Time:

10 - 15 minutes



Ingredients:

- 415g (13½oz) can **Heinz Beanz**
- 2 sirloin steaks, each about 250g (8oz)
- 35g (1½oz) fajita seasoning mix
- Grated rind of 1 lime
- 2 tbsps light olive oil
- 1 red onion, sliced
- 1 green pepper, cored, deseeded and sliced
- 1 yellow pepper, cored, deseeded and sliced
- 8 small flour tortillas, warmed
- 50g (2oz) cheddar cheese, grated
- 8 tbsps soured cream

Method:

Sprinkle the steaks on both sides with half the seasoning mix and lime rind. Brush with a little of the oil and leave to one side. Put the onion and sliced peppers in a bowl and toss the remaining seasoning mix and lime rind. Heat a griddle pan to hot and cook the steaks for 2 - 3 minutes on each side.

Heat the remaining oil in a non-stick frying pan and cook the onion and peppers for 5 minutes over the medium-high heat until they are cooked through. Add the Heinz Beanz to the pan and stir to mix. Bring to the boil and remove from the heat. Cut the meat into thin strips. Place spoonfuls of the bean mixture on the warmed tortillas, top with grated cheese and slices of beef and drizzle with soured cream, then wrap and serve.