

beef fajitas with avocado and tomato salsa

serves 4-6



Fajitas are the epitome of relaxed, informal eating. They are also very messy, but who cares when they taste so good!

ingredients

750 g / 1 lb 10 oz skirt of beef (or rump)

the juice of 3 limes + lime wedges

1 tbsp Worcestershire sauce

1 tsp ground cumin

1 tsp crushed red chillies

2 garlic cloves, peeled, crushed

2 heaped tbsp coriander stalks & leaves

3 tbsp sunflower oil

warm flour tortillas

sour cream

shredded iceberg lettuce

salsa

4 - 5 plum tomatoes, diced

1/2 red onion, peeled, chopped

1 ripe avocado, diced

1/2 green chilli, finely chopped

the juice of 2 limes



method

Cut the beef into very thin slices across the grain (or ask your Q butcher to do this) into bite-size pieces. Place in a bowl. Mix the lime juice, Worcestershire sauce, cumin, chillies, coriander stalks and 1 tbsp oil, tip over the beef. Marinate for a couple of hours if time permits; if not, just leave for 10 minutes while you prepare the salsa: combine all the salsa ingredients together, with 2 tbsp chopped coriander leaves, salt and pepper.

Heat 2 frying pans (or cook in batches) - each with 1 tbsp oil - until very hot. Stir-fry the beef for about 3 minutes until just done.

To serve, place warm tortillas, salsa, shredded lettuce, sour cream, lime wedges and beef on the table. Everyone piles fillings onto their tortillas, folds up and devours!

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