



## Chipotle Beef Fajitas

Gaggenau Appliance: Combi Microwave Oven

Heating Mode: Broil Level 3

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Makes: 2 servings

Flavorful skirt steak is perfect for fajitas and cutting the steak against the grain before cooking will ensure the beef remains tender.

1 lb (500 g) skirt steak, cut into 1" strips  
 2 tsp taco seasoning  
 1 tsp chipotle chili powder  
 ½ red onion, cut into ½" (1 cm) thick slices  
 ½ poblano chili pepper, seeds removed, cut into ½" (1 cm) thick strips  
 ½ orange or yellow pepper, seeds removed cut into ½" (1 cm) thick strips  
 ½ red pepper, seeds removed cut into ½" thick strips (1 cm)  
 1 tsp Kosher salt  
 1 tbsp (15 mL) vegetable oil

Lay the skirt steak out on a cutting board with the fat side facing up. To remove the fat, slide the tip of the knife (facing away from you) beneath the layer of fat and move the knife parallel to the board to separate it from the meat. Peel off any fatty membrane and cutting across the grain, slice the meat into ½" thick strips.

Combine the meat with the seasoning, onion, pepper, salt and oil and spread onto the glass oven tray. To heat the oven, select the Broil mode Level 3 with the left knob and touch Play to heat the oven for 2 minutes. Slide the tray into the oven on rack position 3, counting up from the bottom, close the door and touch Play.

Cook the fajitas for approximately 10 minutes, stirring once halfway through.

**Tip:** Tortillas can be warmed in the microwave mode at 600W to serve with the sizzling fajitas.