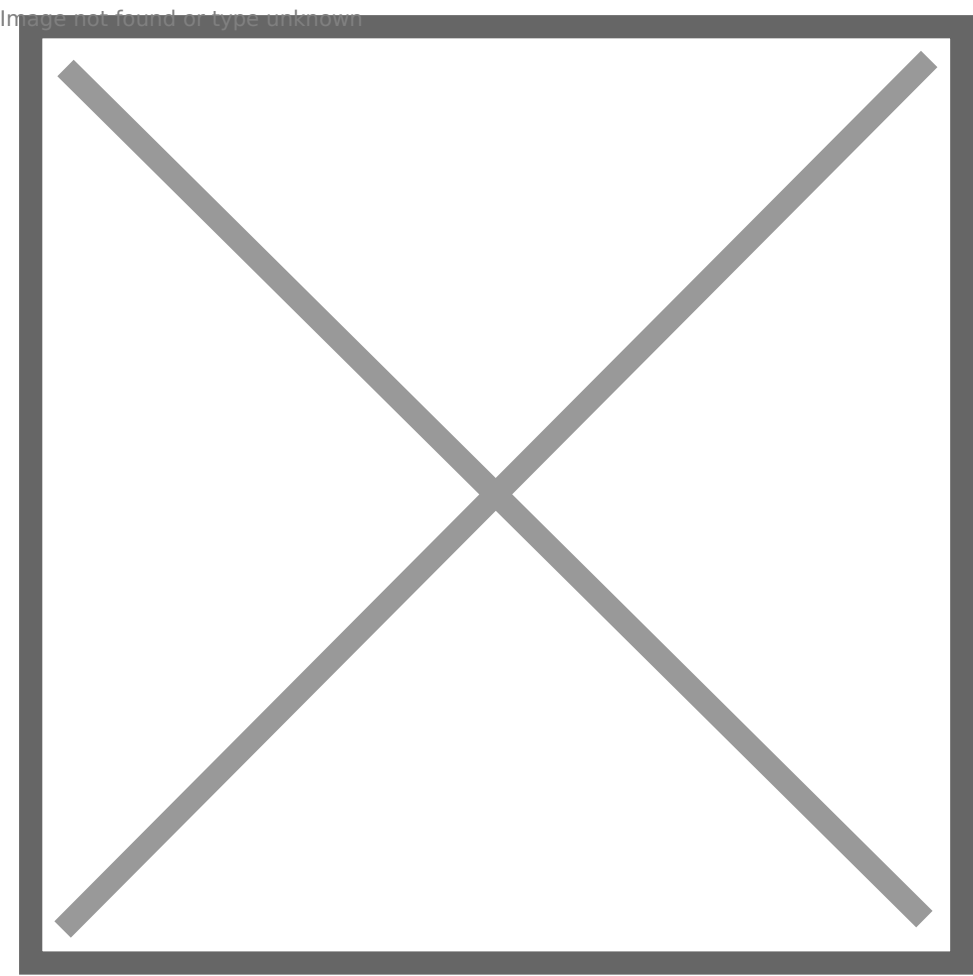


Mexican

- [Salsa](#)
- [Fajita Steak](#)
- [Enchiladas](#)

Salsa



Fajita Steak

Marinade

- **2 TB** olive oil
- **2 CLOVES** garlic
- **1/2 TSP** ground cumin
- **1/3 CUP** lime juice
- **1 TSP** salt
- **1 TSP** brown sugar
- Chopped cilantro
- Seasonings

Cook

Add some oil to cast iron skillet on **HIGH** heat, cook for **3 MINUTES** per side.

Enchiladas

- **Sauce**

1. Mix 1 TBSP oil with 1 TBSP of flour
 2. Whisk together until it boils
 3. Add 10-12 OZ can of sauce (if paste, use 1 can with 1 can of water)
 4. 1 CUP chicken broth
 5. Salt, pepper, other seasonings
 6. Bring to boil, reduce simmer
- Brown 1 LB of ground beef (add onions)
 - Lightly fry about 4-5 tortillas in oil in skillet
 - Add 1/2 CUP of sauce to bottom of baking dish
 - Dip tortillas in sauce, add meat, onions, peppers, etc, place in baking dish
 - Cover with cheese, peppers, anything else
 - Bake at 350 for 20 MIN