

JALAPENO & LIME



The Chilli Club Company

IT'S HOT

Our jalapeno and lime is the perfect balance of citrus and spice! The flavours in here make it the perfect buddy for a steak. But be careful, it's hot.

Jalapeno and Lime Steak Fajitas

Ingredients (serves 2):

- 8oz flank steak x2
- 2 clove of garlic, minced
- 1 teaspoon of cumin
- 1 teaspoon of paprika
- 1 teaspoon of chilli powder
- 1 teaspoon of oregano
- 1 onion
- 2 bell peppers
- 4 tortillas

-The Chilli Club Company's Jalapeno and lime



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Step 1 - In a bowl, whisk together the garlic, cumin, paprika, chilli powder, oregano and 1/4 of a cup of Jalapeno and Lime sauce. This will be your steak marinade

Step 2 - Cover your steak all over with the marinade and refrigerate for 2 hours.

Step 3 - Remove the steak from the refrigerator and place in a pan on a medium-high heat. Sear for 4-5 minutes per side for medium rare. Remove the steak from the pan and let rest for 10 minutes.

Step 4 - While the steak is resting, add your sliced onion and bell peppers to the same pan and cook until softened, about 8-10 minutes.

Step 5 - Once your steak has rested, slice thinly against the grain.

Step 6 - Assemble your fajitas with a bed of your cooked vegetables, sliced steak and a good drizzle of The Chilli Club Company's Jalapeno and Lime