Beef/Chicken Fajitas

Preparing the Vegetables:
- Slice onions
- Clean, core and slice green pepper into thin slices
(2 people)
- In a frying pan, (medium temperature) add 1 Tbsp. oil. Sauté onions and green peppers until fork tender.
- Remove from pan. Put in a small bowl, to be added back to the meat/chicken mixture.
- Prepare toppings ordered:
  1) put sour cream, guacamole and salsa in custard cups.
  2) Cut up tomato.
  3) Cut up lettuce.

Preparing the Beef:
- Cut beef/chicken into narrow, 2” strips.
(2 people)
- Heat electric fry pan (350 degrees), add 2 Tbsp. oil. Brown beef (drain excess fat if necessary).
- Add packaged seasoning and 1/4 cup water; blend well. Bring to boil, reduce heat and simmer uncovered for 3-5 minutes, stirring occasionally.
- Add onions and green peppers to meat and reheat.

To assemble Fajitas:
- Microwave all tortillas at one time. Place between layers of damp paper towels. Heat on HIGH for 15-20 seconds.
- Place 1/2 cup meat/chicken mixture on each tortilla.
- Serve with toppings.