



Winn-Dixie Supermarkets

Pepper-Lime Veal Fajitas



Directions

Pound veal cutlets to 1/8-inch thickness; cut into 3 x 1-inch strips. Combine marinade ingredients in medium bowl. Add veal; toss. Refrigerate 10 minutes.

Heat 1/2 of oil in large nonstick skillet over medium-high heat until hot. Add bell peppers and onion; stir-fry 4 to 5 minutes or until crisp-tender. Remove; keep warm.

Heat remaining oil in same skillet over medium-high heat. Drain veal; discard marinade. Add 1/2 of veal; stir-fry 1 to 2 minutes or until just cooked through. (Do not overcook.) Remove; keep warm. Repeat with remaining veal.

Combine veal and vegetables; season with salt and pepper. Serve with tortillas, cilantro and salsa.

Servings: 4

Time: 30 minutes

Ingredient List

- 1 pound veal shoulder cutlets, cut 1/8 to 1/4 inch thick
- 1 tablespoon olive oil
- 2 medium red or yellow bell peppers, cut into 3/4-inch wide strips
- 1 medium onion, sliced
- 8 small flour tortillas, warmed
- Chopped fresh cilantro, prepared salsa

Marinade:

- 3 tablespoons fresh lime juice
- 1 tablespoon olive oil
- 2 cloves garlic, minced