



Steak Fajita Salad

Jacob · 28/09/2024



Prep Time

2

Difficult

Medium

Servings

2 servings

Description

Hot strips of seasoned beef top this salad dressed with Southwest Fiesta Dressing

Ingredients

- - 8 ounces beef steak
- cut into thin strips - 2 teaspoons dry fajita seasoning - 1 tablespoon vegetable oil - ½ cup sliced red or green bell peppers - ½ cup sliced onion - 1 (11 ounce) package DOLE® Just Lettuce - 1 medium tomato
- diced - ¼ cup drained canned black beans - ¼ cup sliced black olives - ¼ cup shredded Cheddar cheese - Southwest Fiesta Dressing (recipe below)

Instructions

1. Sprinkle beef strips with fajita seasoning. Saute beef in oil in large nonstick skillet over medium-high heat 3 to 4 minutes. Add peppers and onion and saute 2 to 3 minutes longer or until vegetables are tender-crisp. Divide lettuce on 2 large plates. Spoon beef mixture over lettuce and arrange tomatoes
2. beans
3. olives and cheese over each. Serve with Southwest Fiesta Dressing
4. to taste. Refrigerate leftovers. Southwest Fiesta Dressing Whisk together 1/2 cup plain yogurt
5. 1/4 cup light sour cream
6. 2 tablespoons ketchup
7. 2 tablespoons minced onion
8. 1 tablespoon lime juice
9. 1 tablespoon finely chopped cilantro
10. 1 teaspoon ground cumin
11. 1/2 teaspoon chili powder
12. 1/2 teaspoon garlic powder and 1/4 teaspoon salt. Makes about 1 cup.