**Steak Fajitas**

**Spice Mix:**

4 tsp. chili powder

2 tsp. salt

1 tsp. sugar

1 tsp. onion powder

1 tsp garlic powder

½ tsp. cayenne pepper

1 tsp. ground cumin

1 flank steak

**Other Ingredients:**

2 Tbsp. oil

½ green bell pepper, cut into strips

½ red bell pepper, cut into strips

1 onion, cut into strips

3 cloves garlic, minced

2 Tbsp. oil

10 flour tortillas

Sour cream (optional)

**INSTRUCTIONS**

1. Mix the spices together in a bowl. Set aside.
2. Cut the steaks into pieces and cook with the first 2 Tbsp. of oil until they are almost as done as you would like. Set them on a cutting board to rest.
3. Heat a large saute pan over medium heat. Add the second 2 Tbsp. of oil.
4. Cook the peppers, onions, and garlic together until they are soft.
5. Add the meat back to the pan.
6. Stir in the spice mixture and make sure it is well incorporated.
7. Enjoy on a tortilla.