



Beef fajitas with sweet potato wedges

Serves 4

A healthy twist on a
classic!

Ingredients

- Juices of 4 limes, plus extra wedges to serve
- 1 tsp mild chilli powder
- 1 tsp dried oregano
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp freshly ground black pepper
- 500g lean sirloin steaks, visible fat removed
- 4 onions, thickly sliced
- 2 red peppers, thickly sliced
- 2 yellow peppers, thickly sliced
- 4 tbsp finely chopped

Method

1. Preheat your oven to 200C/fan 180C/gas 6. For the wedges, put the potatoes in a large bowl, season and sprinkle over the paprika and cumin. Spray with low-calorie cooking spray, then toss everything together and spread out in a single layer over 2 large, non-stick baking trays. Cook for 35-40 minutes, or until golden and cooked through.
2. Meanwhile, mix together the lime juice, chilli powder, oregano, ground coriander, cumin, pepper and a pinch of salt in a medium bowl.
3. Place the steaks in a shallow bowl (if they're thick, flatten them a little first: cover with cling film and bash lightly with a rolling pin). Add 2 tbsp of the lime

Ingredients

fresh coriander, plus extra sprigs to serve

- 12 large leaves from a romaine lettuce
- Fat-free natural fromage frais, to serve

For the wedges

- 3 medium sweet potatoes, cut into thick wedges
- 1 tsp sweet smoked paprika, plus extra to serve
- 1 tsp ground cumin
- Low-calorie cooking spray

Method

mixture and turn the steaks to coat all over. Set aside.

4. Spray a non-stick griddle pan with low-calorie cooking spray and place over a medium heat. Griddle the onions and peppers in batches for about 10 minutes or until lightly charred and tender. Add to the remaining lime juice mixture along with the chopped coriander and toss well.
5. Griddle the steaks for about 2-3 minutes each side, or until cooked to your liking. Cover and leave to rest for 5 minutes before slicing thinly. Divide the lettuce between 4 large plates and top each leaf with steak slices, some onion and pepper mixture, a little fromage frais and a few coriander sprigs. Roll up and serve with the sweet potato wedges, and lime wedges for squeezing over.

