

Yak Fajitas

(Recipe Compliments of WoodsEdge Farm)

Ingredients:

1.5 pounds WoodsEdge Yak Skirt Steak,
cut into thin strips
4 tablespoons canola oil, divided
2 tablespoons lemon juice
1.5 teaspoons seasoned salt
1.5 teaspoon dried oregano
1.5 teaspoons ground cumin
1 teaspoon garlic powder
½ teaspoon chili powder
½ teaspoon paprika
½ teaspoon crushed red pepper flakes
½ medium sweet red pepper, julienned
½ medium sweet green pepper, julienned
4 green onions, thinly sliced
½ cup chopped onion
6 flour tortillas (8 inches), warmed
Shredded cheese, pico de gallo, guacamole, salsa and sour cream



Preparation:

1. In a large re-sealable plastic bag, combine 2 tablespoons oil, lemon juice and seasonings; add the yak. Seal and turn to coat; refrigerator for 1-4 hours.
2. In a large skillet, sauté peppers and onion in remaining oil until tender. Remove and keep warm.
3. Discard marinade. In the same skillet, cook yak over medium-high heat for 5-6 minutes. Return pepper and onion mixture to pan; heat through.
4. Assemble in tortilla; serve with shredded cheese, pico de gallo, guacamole, salsa and sour cream.

Bon Appetite!

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WoodsEdge Farm
— *Tibetan Yaks* —
STOCKTON, N.J.