

PEPPER-LIME VEAL FAJITAS

Total preparation and cooking time: 30 minutes (Makes 4 servings)

Ingredients:

1 lb. Veal shoulder cutlets, cut $\frac{1}{8}$ to $\frac{1}{4}$ -inch thick
1 tbsp. Olive oil
2 Medium red or yellow bell peppers cut into $\frac{3}{4}$ -inch wide strips
1 Medium onion, sliced
8 Small flour tortillas, warmed
To taste Chopped fresh cilantro, prepared salsa

Marinade:

3 tbsp. Fresh lime juice
1 tbsp. Olive oil
2 cloves Garlic, minced

Instructions:

1. Pound veal cutlets to $\frac{1}{8}$ -inch thickness; cut into 3 x 1-inch strips. Combine marinade ingredients in medium bowl. Add veal; toss. Refrigerate 10 minutes.
2. Heat $\frac{1}{2}$ 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.
3. Heat remaining oil in same skillet over medium-high heat. Drain veal; discard marinade. Add $\frac{1}{2}$ of veal; stir-fry 1 to 2 minutes or until just cooked through. (Do not overcook.) Remove; keep warm. Repeat with remaining veal.
4. Combine veal and vegetables; season with salt and pepper. Serve with tortillas, cilantro and salsa.