

Bourbon Sirloin Fajitas

GET THIS

1 lb. sirloin steak
1 handful spaghetti
1 head Boston or butter lettuce
1 pack 8-inch soft fajitas

TOPPING SAUCE:

See Bourbon Whiskey Sauce recipe



DO THIS!

In a large pot, boil spaghetti until tender, 12- 14 minutes.

Heat a skillet to medium high heat. Add sirloin steak. Cook for 3 minutes then flip and cook for an additional 3 minutes until medium rare.

Remove steak from skillet and let set for 5 minutes. Cut against the grain into ¼ inch strips.

Place an 8-inch fajita on a plate. Add several leaves of lettuce, spaghetti, and steak strips. Top with the topping sauce and roll up tightly.

EAT WITH THIS!

Sliced tomato topped with Ken's Zesty Italian dressing.