

A Sutherland Belle

Loaded Steak Fajita Soup

INGREDIENTS

For the Steak

- 1 1/2 pounds boneless top sirloin or skirt steak
- 2 tablespoons extra virgin olive oil
- 2 teaspoons chili powder
- 2 teaspoons cumin
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1/2 teaspoon onion powder

For the Soup

- 1 medium white onion, chopped
- 2 red bell peppers, chopped
- 4 cloves garlic, minced
- 1 (10-ounce) can Rotel fire-roasted diced tomatoes & green chilis
- 1 teaspoon dried oregano
- 4 cups beef stock
- 1 (20.5-ounce) can refried pinto or refried black beans
- 2 (15.5 ounces) cans pinto or black beans, drained and rinsed
- 1 cup cooked Goya Yellow Rice Mix Spanish Style (Arroz Amarillo)
- juice of one large lime
- 1/4 cup fresh cilantro, chopped (optional)
- Sour cream, fresh cilantro, scallions, avocado, and tortilla for serving

INSTRUCTIONS

1. Rub both sides of the steak with seasoning. Heat olive oil in a large Dutch oven. Add the steak to the pan and cook 3-6 minutes per side, depending on your personal preference for doneness. The time will also vary according to the thickness of the meat. I cook mine to medium rare. Remove the steak and let it rest on a cutting board for 5 minutes before slicing it into bite-sized pieces. Set aside.
2. Add onion and bell peppers to the seasoned Dutch oven. (Add a little more olive oil if needed.) Cook until the onions begin to turn translucent. Add garlic and oregano. Cook for an additional 2 minutes, stirring occasionally. Add Rotel, oregano, stock, and refried beans. Simmer for 15 minutes.
3. While soup is simmering, cook rice according to package directions.

4. Add steak, rice, beans, lime juice, and cilantro if using in the soup. Stir until well blended.
5. Top with sour cream, avocados, scallions, and fresh cilantro. Serve with tortilla chips.