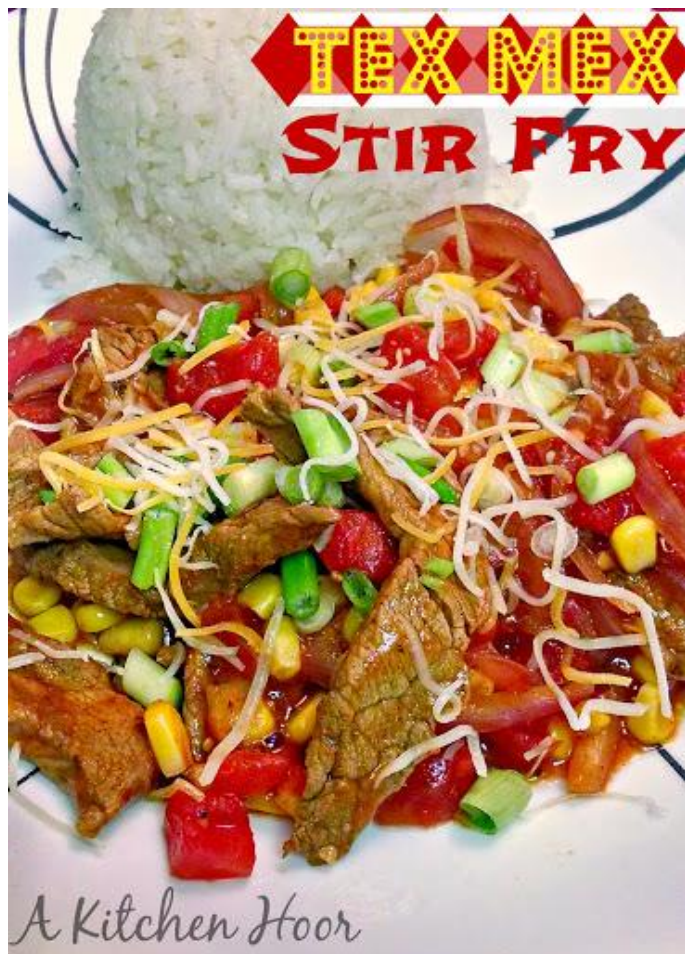


# Tex-Mex Beef Stir-Fry

Recipe by A Kitchen Hoor (@AKitchenHoor)



## Ingredients

- 1 pound eye of round, thinly sliced
- 1/4 cup lime juice
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 cup onion, thinly sliced
- 14 ounces canned, diced tomatoes
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/4 teaspoon garlic salt
- a dash cayenne pepper
- 1 cup red enchilada sauce
- 3/4 cup onion, chopped

## Cooking Directions

1. Thinly slice beef and toss with the lime juice, 1 teaspoon ground cumin and 1 teaspoon chili powder. Marinate 30 minutes.
2. Heat a large skillet coated with cooking spray over high heat. Add beef and cook until browned. Add onions and cook until they are crisp tender.
3. Add the tomatoes, spices, and enchilada sauce. Simmer 5 to 7 minutes or until the sauce is heated through.
4. Serve with rice.