

Roast Beef Fajita Sliders with Spanish Rice - Southern Valley High School FCS

By Anna Fisher, Marilly Fischer, Eric Ellis

1 Package Hormel PreCooked Roast Beef
1 Green Pepper, diced
1 Long Carrot, sliced
¼ cup Spinach, chopped
3 Green Onions, chopped
1 Lime
1 Can Diced Tomatoes
1 Can Tomato Juice
1 can Black Beans
1 cup Uncooked Rice
1 Package Flour Tortillas
1 cup Vegetable Oil
1 cup shredded Cheese
1 Tbsp Salt
1 Tbsp Pepper
1 Tbsp Garlic Powder
1 Tbsp Garlic Salt
2 Tbsp Cilantro
1 tsp Red Pepper Flakes
1 Tbsp Chopped Onions
½ tsp Ground Coriander

***Feel free to season the dish to taste - some might prefer it with more heat!

1. Take the roast out of the package and cut into bite-sized pieces then place in a pan with 1 tablespoon of oil. Add 2 tsp of salt, pepper, garlic salt and powder add ½ tsp of red pepper flakes, ½ coriander, 1 tbsp of cilantro and chopped onion. Cook at medium high heat for 10 minutes.

2. While roast is warming, cut pepper, carrots, spinach and onions and place into a steamer on high heat for 12 minutes. Make the rice following the box instructions.

3. Open and drain beans and diced tomatoes, keeping the tomato juice; set aside. Make sure to stir occasionally. Add beans and half the tomatoes to the meat mixture. Using a circle cutter, cut tortillas into small circles. When rice and vegetables are done add vegetables to rice adding all of the tomato juice and the rest of the spices, saving some vegetables to add to meat .

3. Remove everything from heat and cover with lids to keep warm. Lastly, add oil to a pan on medium high heat and fry the tortillas until golden and crispy. Remove from pan and set on paper towels to dry and cool.

4. To serve, place one tortilla and top with meat and vegetable mixture and top with cheese. Place other tortillas on top AND serve with rice on the side. Sprinkle lime zest and juice on meat and rice before serving.