

# Grocery and equipment list: Steak fajitas, guacamole, and Key lime pie

## STEAK FAJITAS – Makes 4 servings

**Fridge:**

- 1 fresh lime
- 1 sweet bell pepper (any colour)
- Salsa, optional to serve
- Shredded lettuce, optional to serve
- Shredded cheese, optional to serve
- 1-1/2 lb boneless striploin or tenderloin steak

**Pantry:**

- 1 medium sweet onion (Vidalia or red)
- 1 package small tortillas (8 or more)
- Chili powder
- Cumin
- Extra virgin olive oil
- Garlic powder
- Kosher salt
- Paprika



**Equipment:**

- Cutting board
- Gas stove or oven for heating tortillas
- Knife
- Large freezer bag
- Large non-stick skillet or wok
- Large plate
- Measuring cups and spoons
- Tongs



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### GUACOMOLE – Makes 1-1/2 cups

**Fridge:**

1 fresh lime  
1 jalapeno pepper  
Fresh cilantro

**Pantry:**

2 ripe avocados  
Cumin  
Garlic clove  
Kosher salt or sea salt  
Small red onion

**Equipment:**

Citrus juicer  
Cutting board  
Fork or masher  
Knife  
Measuring spoons  
Medium bowl

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### KEY LIME PIE – Makes 8 servings

#### Fridge:

1 cup 35% whipping cream  
3 eggs (will only be using the yolks)  
8 fresh limes, or a bag of key limes – these will be used to juice the limes and grate the zest. You can buy a few extra just in case the limes aren't juicy!

#### Pantry:

1 can (300 ml) sweetened condensed milk  
Graham cracker crumbs (you can substitute this with Oreo crumbs if desired). You will need 1 cup + 2-1/2 tablespoons  
White sugar



#### Equipment:

9-inch pie plate  
Citrus juicer  
Citrus zester or microplane  
Medium bowl  
Oven  
Oven mitts  
Rubber spatula  
Stand up mixer or hand mixer with a bowl  
Trivet  
Wire rack

