

# Ribeye Tacos

MADE WITH LOVE

by Teresa Forchard

## SAUTEED ZUCCHINI, TOMATOES AND CORN

### Ingredients

- 1 TBS olive oil
- 1 ½ lbs thinly sliced sirloin (I buy precut)
- 2 bell peppers, color of choice
- 1 sweet onion
- 1 TBS taco seasoning
- Tortillas of choice
- Optional toppings
- Shredded lettuce
- Cotija or shredded mexican cheese
- Salsa
- Avocado

### Side Dish

- 2 medium zucchini
- 1 cup cherry tomatoes
- 1 cup frozen corn
- 2 cloves minced garlic
- ½ tsp paprika
- ½ tsp salt
- ½ tsp pepper

### Directions

1. Heat olive oil over medium heat in a large skillet.
2. Cut steak into bite size pieces and add to the skillet. Season with taco seasoning
3. While the meat starts to cook, cut up your onion and peppers in thin strips.
4. Once meat is mostly cooked (about 5 minutes max) remove it from the skillet and set aside. Add peppers and onions to the same skillet. Add 1 TBS of olive oil if needed and cook over medium high heat for 10 minutes (stir occasionally)
5. While peppers and onions cook, dice zucchini. Heat 2 TBS olive oil in a medium skillet, add zucchini, tomatoes, and corn to the hot skillet. Add minced garlic and seasonings. Cook on medium high heat for about 10 minutes.
6. While veggies are cooking, prepare tortillas and toppings of choice
7. After peppers and onions have cooked for about 10 minutes, add the steak back into the skillet and mix everything together well.
8. Add desired toppings - I did shredded iceberg lettuce, cotija cheese, salsa and avocado!
9. Enjoy!