



2 pounds flank steak or beef fillet, cut in strips

1 tsp dried oregano

1 tsp dried thyme

1 tsp Worcestershire

1 tsp Siracha hot sauce - optional

1 TBS olive oil

1/2 large sweet onion, sliced

1/2 yellow bell pepper, sliced in strips

1/2 green bell pepper, sliced in strips

1 small tomato, finely chopped

Salt & Pepper

Place the beef strips in a bowl. Add the olive oil, oregano, thyme, Worcestershire and Siracha sauce. Toss to coat well and set aside for 10 to 15 minutes.

Heat a large skillet with some olive oil. Add the beef and cook until all sides are evenly browned, about 7 minutes. Remove the cooked beef and set aside.

Wipe your skillet and add a little more olive oil. Add the onions and peppers and saute for about 5 minutes, until slightly softened. Add the beef strips and the tomatoes. Cook for another 2 to 3 minutes. Serve with some rice on the side. Enjoy!

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