



Arctic Fajitas

Serves 4. Total prep and cook time (not including marinating): 25 minutes

Marinade Ingredients:

- 1/3 cup canned pineapple juice
- 2 tablespoons olive oil
- 1 tablespoon soy sauce
- 2 tablespoons taco seasoning

Fajita Ingredients:

- 1 ¼ pounds of caribou, moose, musk ox, reindeer or other protein
- 3 tablespoons cooking oil, divided
- 1 medium onion, sliced into strips
- 1 green bell pepper, sliced into narrow strips
- 1 orange bell pepper, sliced into narrow strips
- Black pepper, to taste
- ½ teaspoon granulated garlic
- 1 ½ teaspoons cumin
- 1 teaspoon chili powder
- 1 tablespoon soy sauce
- 4 large whole wheat flour tortillas or 8 small corn tortillas

Suggested toppings:

- 1 14.5-ounce can diced tomatoes, drained
- Sour cream or plain yogurt
- Pre-grated Mexican-style cheese
- Chopped scallions
- Shredded romaine lettuce

Directions:

In a small bowl, whisk together the marinade ingredients. Add marinade to a gallon size zip top bag. Slice the meat into very thin strips (partially freezing beforehand can help) and add to the bag of marinade. Seal tightly and refrigerate on a sheet pan for 2 hours or up to 24 hours, turning bag every so often to redistribute the marinade.

When meat is done marinating, drain and discard the marinade, and pat meat dry with paper towels. Set aside while you prepare the vegetables.

Add 1 ½ tablespoons of oil to a large skillet and heat over medium high. Add onions and cook till they are just starting to soften, about 3-4 minutes, stirring occasionally. Add the bell peppers, black pepper, granulated garlic, cumin and chili powder. Cook until the peppers are slightly softened, about 3-4 more minutes, stirring occasionally. Place onions and peppers in a bowl, cover and set aside. Wipe out the skillet with a paper towel.

Add the remaining 1 ½ tablespoons of oil to the skillet and heat over medium high. When pan is hot, add the meat slices, being careful not to crowd the pan. You may need to cook the meat in two batches if your skillet isn't large enough. Pan-fry the meat strips until browned, turning occasionally, about 2-4 minutes. Add the onions and peppers along with the soy sauce and cook till onions and peppers are heated through, about 1 minute.

Serve your filling in heated tortillas with diced tomatoes, a dollop of sour cream or yogurt, a sprinkle of grated cheese, some chopped scallions and shredded romaine lettuce.

Suggested side: canned black bean and corn salad with diced bell peppers and scallions

Adapted from ANTHC Traditional Foods Guide / "Build Strong Families - Arctic Home Cooking", 2nd Edition, by Maniilaq Association Employees, Kotzebue, Alaska