Annabel Karmel’s perfect pairings for sizzling summer play!

“Step-up your BBQ game this summer with my best beef fajitas. Packed with iron for essential growth and development, they are super-fun just like LeapFrog’s Smart Sizzling BBQ Grill™. They’ll love learning colours, numbers and foods as you grill up this family pleaser.”

Annabel’s Best BBQ Beef Fajitas  MAKES 4 FAJITAS

**Ingredients**

- 1 sirloin steak (approx. 170g)
- 2 tbsp olive oil
- Pinch of paprika
- Pinch of cumin
- 2 – 3 sprigs fresh thyme
- ½ clove garlic, thinly sliced
- ½ large yellow pepper, deseeded and quartered
- ½ large red pepper, deseeded and quartered
- 1 large red onion, cut crosswise into 4 slices, each approx. 1cm thick
- 4 wraps
- 4 tbsp salsa
- 4 tbsp sour cream

**Method**

1. Rub the steak with a tablespoon of olive oil, the paprika and cumin. Put in a bag with the thyme and garlic and marinate overnight.
2. Brush the peppers and onions with the remaining oil and barbecue for 8 – 10 minutes, turning halfway through until soft and slightly charred.
3. Set the vegetables aside and the season the steak to taste. Barbecue the steak over a high heat for 1 – 2 minutes each side. If you want it rare, 3 – 4 minutes each side for medium, or 5 – 6 minutes each side for well done. Allow the steak to rest for 5 minutes.
4. Slice the steak and vegetables into thin strips, then warm the wraps for 30 seconds – 1 minute on the barbecue. Fill with the steak and vegetables, then top with a little salsa and sour cream before rolling up.
For more of Annabel’s sizzling summer recipes visit:

LeapFrog.co.uk  @LeapFrog_UK  LeapFrogUK
#AKLeapFrogBBQsizzlers

For over two decades LeapFrog has helped children expand their knowledge and imagination through award winning products.