



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 Karmel



The UK's No.1 children's cookery author

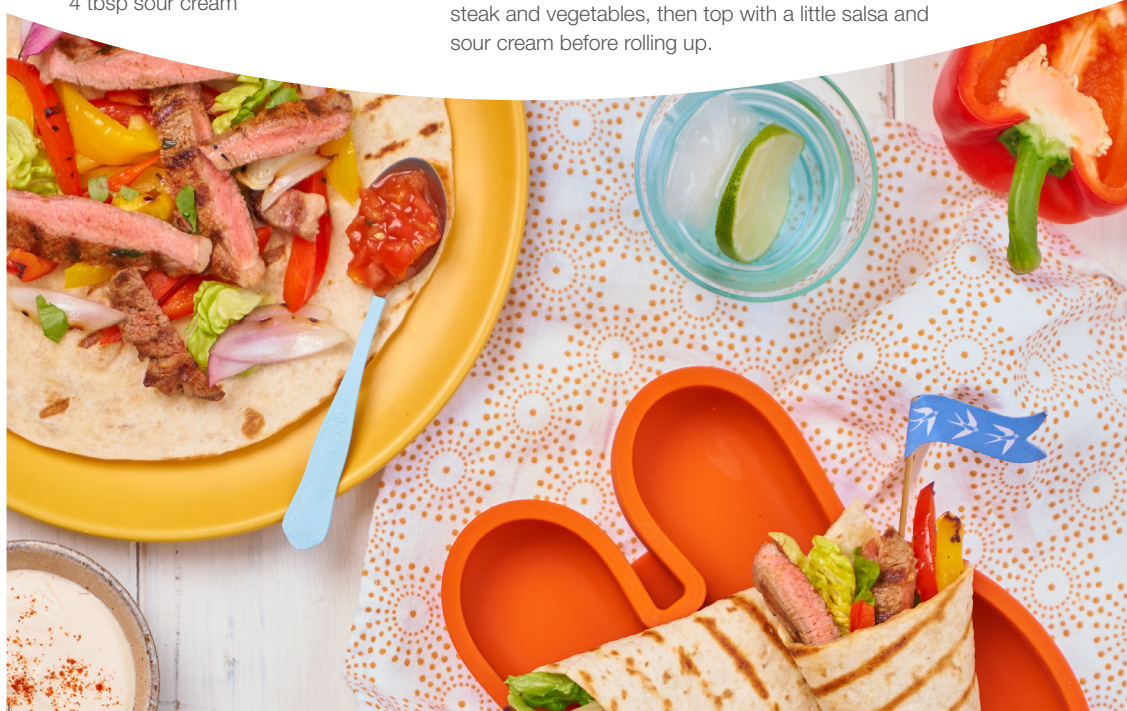
Annabel's Best BBQ Beef Fajitas MAKES 4 FAJITAS

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 yellow 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.





Counting • Numbers • Food names •
Play, grill & eat for real!
Colours • Pretend play

For more of Annabel's sizzling
summer recipes visit:

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knowledge and imagination through award winning products.