



Recipes

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Steak Fajitas

Serves 1

Ingredients:

4 Mission® 6" Heat Pressed Flour Tortillas (10400)
1 lbs. Skirt Steak , trimmed and cut into 3" strips
1 batch Fajita Marinade Lime Juice (see Related Recipe)
2 Onions
1 Green Bell Pepper , halved, stemmed and cored
1 Red Bell Pepper , halved, stemmed and cored
Oil , for grill
Salsa Fresca
Sour Cream

Directions:

1. Place steak in a large roasting pan, single layer. Pour Fajita Marinade over steak. Cover and refrigerate for 12-24 hours. Toss several times.
 2. Prepare a medium-hot charcoal fire or preheat broiler. Cut onions in half lengthwise, leaving the peels on. Lightly coat onions and peppers with oil. Place on charcoal grill or broiler. Allow to cook each side for 5-6 minutes, until soft. Remove from grill and remove onion peel. Slice and place in aluminum foil to keep warm.
 3. Remove steak from marinade and discard marinade. Place on oiled grill or broil 2-3 minutes on each side for rare meat.
 4. Heat Mission® flour tortillas as directed on package or on grill until heated throughout.
 5. Place meat, grilled onions, Salsa Fresca, and sour cream on tortillas and fold.
 6. Serve immediately.
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Salsa Fresca

Serves 1

Ingredients:

1/2 chopped Onion , red or white
2 Tbsp. fresh Lime Juice
5 Roma (plum) Tomatoes , seeded and diced
1/2 cup fresh Cilantro stemmed and chopped
2 - 3 Jalapeno Peppers , or Serrano Chiles, stemmed,
seeded and minced
Salt , to taste
Pepper , to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients except the salt.
3. Stir well. Season with salt and pepper and serve immediately.
4. Salsa Fresca is also known as Pico de Gallo. Serrano chilies can be substituted for jalapeños. The amount of chilies can be modified, depending on the desired heat level. Rinsing the onions can alleviate the harsh aftertaste.

Fajita Marinade

Serves 1

Ingredients:

1/4 cup Lime Juice
3 Green Onions , minced
5 cloves Garlic , minced
3/4 cup Vegetable Oil
1/2 tsp. Ground Cumin
1 tsp. Red Pepper Flakes
1/4 cup Fresh Cilantro , stemmed and chopped
Salt and Pepper to taste

Directions:

1. Combine all ingredients.
2. Label, date and refrigerate until ready to use.