

**Grilled Steak Fajitas**

Feeling a little 'south of the border'? These grilled steak fajitas will make you wanna shout 'Olé!

To serve 4, you'll need:

1 x 12 oz. Top sirloin grilling steak, about 1 – 1 and ½" thick

2 tsp. Homemade Taco Seasoning (recipe under 'Everything Else' in my recipe section)

1 green pepper, thinly sliced lengthwise, seeds and membranes removed

½ large red onion, thinly sliced

2 tsp extra virgin olive oil

8 x 6" tortillas

Evenly sprinkle 1 tsp of homemade taco seasoning onto steak and press into the meat with your hand. Turn steak over and sprinkle remaining 1 tsp of homemade taco seasoning onto steak and press into the meat with your hand. Place steak on a plate and wrap with plastic wrap – store in refrigerator for at least 2 hours before cooking.

Heat olive oil in a large non-stick skillet over medium high heat; add sliced green pepper and red onion, season with a pinch or two of homemade taco seasoning. Stir for a couple of minutes then reduce heat to low and let green peppers and onion sweet and caramelize slightly.

Preheat grill to medium high heat, and grill steak for 3-4 minutes per side, giving steak a quarter turn after about one minute. When cooked to desired doneness, place steak on serving platter and tent with aluminum foil for 5-10 minutes to allow juices to redistribute. Slice steak into thin slices, place sautéed green pepper and onion on serving platter next to beef. Serve with warmed tortillas and favorite salsa on the side. For an extra burst of freshness, try serving with my Mango Avocado Salsa, the recipe for which can be found under 'Everything Else' in my recipe section). Enjoy!