

## Easy Grilled Steak Fajita Wraps



Take the stress out of cooking with these easy grilled steak fajita wraps for your next meal.

### Ingredients

1 package Azteca® Flour Tortillas	2 onions, sliced
2 green peppers, cored, seeded & sliced	1 tablespoon vegetable oil
2 lbs. lean beef round or chuck steak	1 1/2 cups shredded Cheddar cheese
Sour cream, salsa and guacamole (optional)	

### Directions

Remove tortillas from refrigerator. Heat grill. Place onions and green peppers in aluminum foil; drizzle oil over top. Wrap foil to enclose. Place on grill away from direct flames. Cover grill and heat for 25 minutes. Place beef directly on grill grates. Cook for 15-20 minutes, turning once, until fully cooked. Cut steak diagonally into slices. Heat tortillas in foil on grill for 5 minutes. Place meat, grilled vegetables and cheese onto center of tortillas. Top with sour cream, salsa and guacamole, if desired. Fold to enclose filling.