

## Grilled Steak Fajita Wraps



Everything you need for this delicious dish - peppers, onions, steak and tortillas - is cooked right on your barbecue for a sensational and fun family meal.

### Ingredients

1 package Azteca® Flour Tortillas, cut into 1-inch strips	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, if desired	Salsa, if desired
Guacamole, if desired	

### Directions

Remove tortillas from refrigerator. Heat grill. Place onions & green peppers in aluminum foil; drizzle oil over top. Wrap foil to enclose. Place on grill away from direct flames. Cover grill & 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 & cheese onto center of tortillas. Top with sour cream, salsa & guacamole, if desired. Fold to enclose filling.