

Fairway Fajitas

Ingredients:

3 to 4 lbs. Sirloin (Painted Hills Natural Beef)
3 to 4 tomatoes
2 red peppers
2 green peppers
1 jar pepperoncini's
5 cups Spices Running Iron seasoning
White sharp cheddar cheese
1 head lettuce, shredded
1 jar taco sauce (smooth sauce, not lumpy)
1 white onion, chopped
Flour tortillas (burrito size)
Sliced black olives
Olive oil

Directions:

Slice your sirloin lengthwise into ½ inch wide strips, grill on a medium high heat for approximately 3 minutes per side, then cut in half after grilled.

Chop red and green peppers, tomatoes and pepperoncini.

Grate white sharp cheddar cheese.

Lay tortillas out flat, take one good cup of grilled sirloin and spread across tortilla, add a layer of shredded cheese. Next up is a portion of peppers, olives, tomatoes, lettuce, and onion, sprinkle with taco sauce and 5/C Spices Running Iron seasoning. Roll up flour tortilla, and brush with olive oil (to prevent burning on grill), and place onto grill to reheat and blend flavors.

This dish can be prepared ahead of time and warmed on site.

*Note: I recommend using Painted Hills Natural Beef for this recipe; I have found that it has the best flavor, with full marbling and the most tender, regardless of the cut.

