

fajita ROLL-UPS



Fajita Roll-ups

Ingredients

- 1 Shorthorn flank or skirt steak
- 1/2 bottle zesty italian dressing
- juice of one lime
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp cayenne powder
- 1 bunch asparagus
- 1 red bell pepper
- 1 orange bell pepper
- 1 red onion
- Salt & pepper to taste

Instructions

1. Cut the flank or skirt steak into pieces approximately 4 inch by 2 inch in size. Use a meat tenderizer to thin the steak.
2. Put all steak pieces into a ziplock bag and add lime juice, italian dressing and seasonings. Marinate at least one hour.
3. Cut bell pepper and onion into strips. Chop asparagus into 2-3 sections to fit within the steak pieces.
4. After steak has marinated, fill each piece with bell pepper, onion and asparagus pieces. Roll and use toothpick to hold.
5. Grill outside or in a skillet. Until cooked through and seared.
6. Enjoy with rice or on top of a salad!

TOTAL RECIPE TIME: 45 minutes
TOTAL PREP TIME: 20-30 minutes
TOTAL SERVINGS: 4-6