

QUICK FAJITAS WITH PICO DE GALLO

Ingredients:

1 pound well-trimmed boneless beef top round or top sirloin steak, cut 3/4 – inch thick
8 small flour tortillas
Lime wedges (optional)
Cilantro sprigs (optional)

Marinade:

2 tablespoons fresh lime juice
2 teaspoons vegetable oil
2 large cloves garlic, crushed

Pico de Gallo:

1 cup seeded, chopped tomato
½ cup diced zucchini
¼ cup chopped fresh cilantro
¼ cup prepared picante sauce or salsa
1 tablespoon fresh lime juice

Cooking instructions:

1. Place beef steak in plastic bag; add marinade ingredients, turning to coat. Close bag securely and marinate in refrigerator 20 to 30 minutes, turning once. Wrap tortillas securely in heavy-duty aluminum foil.
2. Meanwhile in medium bowl, combine Pico de Gallo ingredients, mixing well.
3. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill steak, uncovered, 8 to 9 minutes (10 to 12 minutes for top sirloin steak) for medium rare to medium doneness, turning occasionally. During last 5 minutes, place tortilla packet on outer edge of grid, turning occasionally.
4. Trim fat from steak; carve crosswise into very thin slices. Serve beef in tortillas with Pico de Gallo. Makes 4 servings (serving size: 2 filled tortillas and approximately 1/3 cup Pico de Gallo)
Total preparation and cooking time: 45 minutes