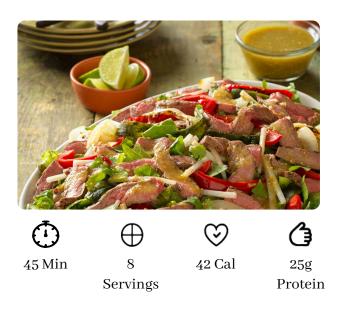


## Beef Fajita Salad With Salsa Verde

All the flavors of Flank Steak fajitas served on a crunchy bed of greens make for a colorful and peppery salad.

## **INGREDIENTS**

beef Flank Steak (1-1/2 to 2 pounds)
1/2 teaspoon ground black pepper
jar (16 ounces) Herdez® Salsa Verde, divided
medium Poblano peppers
large onion, cut into 1/2-inch thick slices
red bell pepper, seeded, cut into quarters
cups chopped romaine lettuce
cup 1/4-inch thick cut jicama strips
tablespoons chopped fresh cilantro leaves
lime, cut into wedges



## COOKING

1. Press black pepper evenly onto beef steak. Place steak and 3/4 cup Herdez<sup>®</sup> Salsa Verde in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator for 6 hours or as long as overnight.

2. Place Poblano peppers in center of grid over medium, ash-covered coals. Grill peppers, covered, 9 to 10 minutes (gas grill times remain the same) or until skins are completely blackened, turning occasionally. Place peppers in food-safe plastic bag; close bag. Let stand 15 minutes.

3. Remove steak from marinade; discard marinade. Spray onion slices and bell pepper lightly with nonstick cooking spray. Place steak in center of grid over medium, ash-covered coals; arrange onion slices and bell pepper around steak. Grill steak, onion slices and bell pepper, covered, 11 to 16 minutes (over medium heat on preheated gas grill, 16 to 21 minutes) or until steak is medium rare (145°F) to medium (160°F) doneness and onion and bell pepper are tender, turning occasionally. Keep warm.

4. Remove and discard skins, stems and seeds from Poblano peppers; cut into 1/2-inch slices. Cut onion slices in half. Cut bell peppers into 1/2-inch slices. Carve steak across the grain into thin slices. Season with salt and pepper, as desired. Toss lettuce with 1/2 cup Herdez<sup>®</sup> Salsa Verde; arrange on serving platter. Top with onion, peppers, jicama and beef. Drizzle with remaining 1 cup Herdez<sup>®</sup> Salsa Verde. Sprinkle with cilantro. Garnish with lime wedges, if desired.

## NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
8		6g	66mg		10g	25g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 $Courtesy \ of \ BeefIts Whats For Dinner.com$