

Chimichurri Steak Wraps

An easy chimichurri sauce adds big flavor to wraps made with steak, spinach and red bell pepper.

INGREDIENTS

12 ounces grilled beef steak, cut into slices
 3 cups fresh baby spinach
 1/2 large red bell pepper, cut into thin strips
 4 medium whole wheat tortillas (8 to 10-inch diameter)
 1 cup fresh parsley leaves
 2 cloves garlic
 3 tablespoons olive oil
 1 tablespoon red wine vinegar
 1/4 teaspoon salt



20 Min



4
Servings



42 Cal



30g
Protein

COOKING

1. Place parsley and garlic in food processor or blender container. Cover; process until finely chopped. Add oil, vinegar and salt; process just until blended.

2. Spread each tortilla evenly with Chimichurri Sauce, leaving 1/4-inch border around edge. Top with equal amounts spinach, bell pepper slices and beef slices on top two-thirds of tortilla. Fold bottom of tortilla up over filling. Fold right and left sides to center overlapping edges; secure with wooden picks; if desired.

NUTRITION

| Serv Size | Calories | Total Fat | Cholest | Sodium | Total Carb | Protein | GLUTEN FREE | ALL NATURAL |
|-----------|----------|-----------|---------|--------|------------|---------|-------------|-------------|
| 4 | | 16g | 49mg | | 25g | 30g | 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 BeefItsWhatsForDinner.com