

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 42 Cal 30g
 Servings 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		
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