



Steak Fajitas with Gunther

Yield: 6 to 8 Fajitas

Ingredients:

- 1 each - Red Pepper - Batonnet slices (approximately 6 ounces)
- 1 each - Yellow Pepper - Batonnet slices (approximately 6 ounces)
- 1 each - Green Pepper - Batonnet slices (approximately 6 ounces)
- 2-3 cloves - Garlic - fresh and minced
- 12 ounces - Gunther
- 6-8 each - Flour Tortillas
- 2-3 ounces - Olive oil
- To Taste - Kosher salt
- To Taste - Fresh ground black pepper



Method:

1. Season both sides of steak with kosher salt and fresh ground black pepper and brush with olive oil.
2. Grill until desired doneness, depending on thickness - about 3-5 minutes on each side for a medium rare. Remove from grill and let rest.
3. Meanwhile, heat rest of olive oil in a rondeau pan or high sided saute pan. Add red, yellow, green peppers and red onions. Saute until tender and just starting to caramelize, about 4 to 6 minutes.
4. Add minced garlic and saute until light brown.
5. Pour Gunther
6. Remove from heat and check seasoning. Add kosher salt and fresh ground black pepper if needed.
7. Place on side of a platter or in a bowl on the side of a nice platter.
8. Slice steak thin and fan out around pepper and onion mixture.
9. Lightly steam tortillas and serve in a side dish.
10. Let your family or guest build their own fajita - this makes for a very social meal as everyone is interacting with each other while building their own entree.
11. *Note - this dish can also be accompanied by sour cream, Gunther

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