

Verde

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

INGREDIENTS

1 beef Flank Steak (1-1/2 to 2 pounds)

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45 Min



8

Servings



42 Cal



25g

Protein

[illegible]

[illegible]

1 beef Flank Steak (1-1/2 to 2 pounds)

1/2 teaspoon ground black pepper

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[illegible]

1 jar (16 ounces) Herdez® Salsa Verde, divided

[illegible]

[illegible]

[illegible]

[illegible]

2 medium Poblano peppers

1 large onion, cut into 1/2-inch thick slices

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

8 cups chopped romaine lettuce

1 cup 1/4-inch thick cut jicama strips

[illegible]

[illegible]

[illegible]

[illegible]

1 lime, cut into wedges

[illegible]

[illegible]

1 lime, cut into wedges

6. Press black pepper evenly onto beef steak. Place steak and 3/4 cup Herdez® 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.
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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
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 BeefItsWhatsForDinner.com