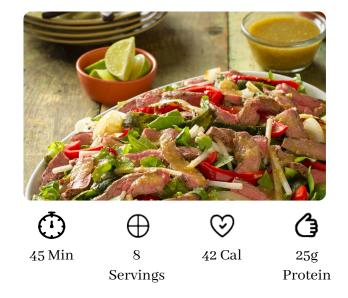


Beef Fajita Salad With Salsa Verde

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

INGREDIENTS

- 1 beef Flank Steak (1-1/2 to 2 pounds)
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- 1/2 teaspoon ground black pepper
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1/2 teaspoon ground black pepper 1 jar (16 ounces) Herdez® Salsa Verde, divided

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

1 jar (16 ounces) Herdez® Salsa Verde, divided 2 medium Poblano peppers 2 medium Poblano peppers 2 medium Poblano peppers 2 medium Poblano peppers 2 medium Poblano peppers

2 medium Poblano peppers2 medium Poblano peppers2 medium Poblano peppers2 medium Poblano peppers

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

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1 large onion, cut into 1/2-inch thick slices 1 red bell pepper, seeded, cut into quarters 8 cups chopped romaine lettuce $8~{\rm cups}$ chopped romaine lettuce 8 cups chopped romaine lettuce

8 cups chopped romaine lettuce

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8 cups chopped romaine lettuce $8~{\rm cups}~{\rm chopped}~{\rm romaine}~{\rm lettuce}$ 1 cup 1/4-inch thick cut jicama strips 1 cup 1/4-inch thick cut jicama strips

1 cup 1/4-inch thick cut jicama strips 2 tablespoons chopped fresh cilantro leaves ${\tt 2} \ {\tt table spoons} \ {\tt chopped} \ {\tt fresh} \ {\tt cilantro} \ {\tt leaves}$ 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves

2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves ${\tt 2} \ {\tt table spoons} \ {\tt chopped} \ {\tt fresh} \ {\tt cilantro} \ {\tt leaves}$ 2 tablespoons chopped fresh cilantro leaves 2 tablespoons chopped fresh cilantro leaves

2 tablespoons chopped fresh cilantro leaves 1 lime, cut into wedges 1 lime, cut into wedges

1 lime, cut into wedges

2 tablespoons chopped fresh cilantro leaves

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COOKING

- 1. 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.
- 2. 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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- 21. Press black pepper evenly onto beef steak. Place steak and 3/4 cup Herdez* Salsa Verde in food-safe plastic

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- $68. \ Press\ black\ pepper\ evenly\ onto\ beef\ steak.\ Place\ steak\ and\ 3/4\ cup\ Herdez^{\circledast}\ Salsa\ Verde\ in\ food-safe\ plastic$

bag; turn steak to coat. Close bag securely and marinate in refrigerator for 6 hours or as long as overnight.

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- 353. 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.
- 354. 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.
- 355. 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.
- 356. 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

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
							FREE	MAIOURE
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