



Easy Grilled Steak Fajita Wraps

1 pkg. Azteca® Flour Tortillas
2 onions, sliced
2 green peppers, cored, seeded and sliced
1 tbsp. vegetable oil

2 lb. lean beef round or chuck steak
1 1/2 cups shredded Cheddar cheese
sour cream, salsa and guacamole, if desired

Remove tortillas from refrigerator. Heat grill. Place onions and green peppers in aluminum foil; drizzle oil over top. Wrap foil to enclose. Place on grill away from direct flames. Cover grill and heat for 25 minutes. Place beef directly on grill grates. Cook for 15-20 minutes, turning once until fully cooked. Cut steak diagonally into slices. Heat tortillas in foil on grill for 5 minutes. Place meat, grilled vegetables and cheese onto center of tortillas. Top with sour cream, salsa and guacamole, if desired. Fold to enclose filling.