

### Ranch House Fajitas

2 lbs. marinated Harris Ranch skirt, flap or flank steak

1 bell peppers (red, green or yellow), sliced

1 large red onion, sliced

2 medium tomatoes, wedged

3 cups Harris Ranch Restaurant marinade

#### Preparation:

Slice steak across the grain into 1/4" – 1/2" strips and marinate for at least four hours, or overnight if desired. In a sauté pan, sauté beef, onion, and bell pepper over medium heat until beef is browned and onion and bell pepper are tender. Stir in wedged tomatoes and sauté for five minutes more.

Serve immediately with warm flour tortillas, grated cheese, sour cream, salsa and guacamole. 4 – 6.