



BEEF FAJITAS MOJO TACOS

Citrus Garlic Mojo marinated beef skirt steak, grilled, sliced and placed in a toasted flour tortilla top with grilled onions, fresh cilantro and roasted tomato salsa. Serve with Cilantro Lime Rice.

INGREDIENTS

- 1 Skirt steak, 4 oz piece
- 12 fl oz Sweet Baby Ray's Citrus Garlic Mojo Wing Sauce
- 2 each Flour tortillas
- 2 tsp Cilantro, Freshly chopped
- 2 tsp Onion, Grilled & chopped
- 4 oz Cilantro Lime Rice, *see recipe
- 4 fl oz Roasted tomato salsa

DIRECTIONS

1. Marinate skirt steak overnight.
2. Place skirt steak and onion slices on preheated 500°F grill for 4 minutes on each side turning to make hatch marks.
3. Toast flour tortillas on flat top grill.
4. Remove steak from grill and slice across the grain ½" thick and equally divide meat between tortillas.
5. Top with grilled onions, chop cilantro, roasted tomato salsa and drizzled with Sweet Baby Ray's Citrus Garlic Mojo Wing Sauce.
6. Serve with Cilantro Lime Rice.
7. Yield: 1 serving