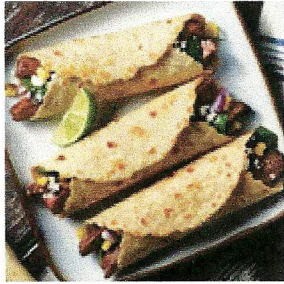


Charred Corn and Heirloom Tomato Steak Fajitas allrecipes.com



Rated: ★★★★★

Submitted By: Mission® Foods

Prep Time: 4
Minutes

Cook Time: 6
Minutes

Ready In: 1 Hour
10 Minutes

Servings: 4

"Enjoy this unique take on the fajita. An easy-to-make marinade, a few fresh ingredients and an affordable cut of meat and you've got a meal the whole family will enjoy."

INGREDIENTS:

- | | |
|--|---|
| 4 Mission® Artisan®
Corn & Whole Wheat
Tortillas | 1/2 cup heirloom tomatoes,
cut into large chunks |
| 2 cloves garlic, minced | 1 tablespoon crumbled
cotija cheese |
| 1/2 jalapeno pepper,
minced | 4 Bibb lettuce leaves |
| 1/2 teaspoon ground
cumin | Salt and black pepper as
needed |
| 1/4 cup cilantro, chopped | 1 cup corn, fresh cut from
cob or frozen sweet corn
kernels |
| 2 limes, juiced | 1/2 cup red onion, diced |
| 1 teaspoon sugar | 1 poblano pepper, cut into
strips |
| 2 tablespoons olive oil | |
| 1 (12 ounce) flank steak | |

DIRECTIONS:

1. Combine garlic, jalapeno, cumin, cilantro, lime juice, sugar and oil in a mixing bowl. Whisk until well combine and transfer to a plastic gallon-size zip top bag, add flank steak and marinate under refrigeration for 1 to 4 hours.

