

Grilled Steak Fajita Enchiladas

- Prep Time: 15 minutes
- Cook Time: 40 minutes (plus 15 minutes to marinate)
- Total Time: 55 minutes (plus 15 minutes to marinate)
- Servings: 8 Enchiladas

Ingredients:

- 1 head garlic, minced
 - 3 tablespoons Carlini 100% Pure Olive Oil, divided
 - 11.2 ounces Holland Lager 1839
 - 1 cup fresh cilantro, chopped
 - 1 tablespoon Stonemill Steak Seasoning
 - 16 ounce Black Angus Top Sirloin Steak
 - 2 teaspoons Stonemill Ground Cumin
 - 2 teaspoons Stonemill Garlic Powder
 - 2 teaspoons Stonemill Onion Powder
 - 2 teaspoons Stonemill Chili Powder
 - 1 teaspoon Stonemill Iodized Salt, plus additional to taste
 - 4 8-ounce cans Happy Harvest Tomato Sauce
 - ¼ cup water
 - ½ red pepper, diced
 - ½ green pepper, diced
 - 1 onion, diced
 - 1 pint button mushrooms, diced
 - 8 Pueblo Lindo Fajita Tortillas
 - 2 cups Happy Farms Mexican Shredded Cheese, divided
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Directions:

1. Preheat grill to medium-high heat.
2. Preheat oven to 350°.
3. In a large bowl, combine garlic, 1 tablespoon oil, beer, cilantro and steak seasoning. Add steak and marinate for 15 minutes at room temperature.
4. Meanwhile, in a small saucepan, combine cumin, garlic powder, onion powder, chili powder and salt. Toast over medium heat for 3 minutes. Slowly add 1 tablespoon oil, tomato sauce, and water. Simmer for 10 minutes. Season to taste with salt.
5. Grill steak for 5 minutes each side; let rest 5 minutes and dice.
6. In a large skillet, heat 1 tablespoon oil. Add peppers, onion and mushrooms; cook for 5 minutes.
7. Add steak and ½ cup sauce.
8. Pour ½ cup sauce into a 13x9-inch baking dish.
9. Dip both sides of tortillas in sauce and distribute 1 cup cheese and filling evenly, wrap up and place in pan.
10. Top enchiladas with remaining sauce, then cheese. Bake for 15 minutes until sauce is bubbly and cheese is melted. Serve with sour cream and chopped cilantro.



Recipe Courtesy of:
ALDI Test Kitchen