



## Grilled Fajitas

- Steak, cut up into strips
- Peppers – any color/kind you wish! \*(We used Red and Yellow)
- Jalapeños (If you decide to grill these, beware. They get HOT!)
- Onions
- Tomatoes
- Olives
- Guacamole
- Romaine Lettuce (for "taco" shells)



1. Pre heat your grill, and get the cutting board out. Cut up the steak and place it on the grill. We had decent steak, so only used salt & pepper – feel free to season to your liking.
2. Cut the peppers in half the long way and de-seed, cut the onions in quarters
3. We didn't grill the jalapeños, I just cut them up and used them as a topping. You can grill them but in my experience they get extremely spicy. I LOVE spicy foods, but these put me over the top. So beware!
4. Cut up the onions, tomatoes, and olives. Make the guacamole. Also, break off leaves of romaine lettuce for your "taco" shells, and wash them.
5. Grill the onions and peppers until you get the crispy grill marks on the booth. The peppers will be a bit soft, and the onions will also be a little soft. Once they are cooked, bring them in and then cut them up!
6. Add all the ingredients onto your romaine shell and your done! (I didn't get any pictures of the actual tacos. They were devoured to quick!!)

Cheers!