



Steak Fajita Wrap

INGREDIENTS:

8 ounces Filet mignon tips, roasted and sliced thin
1 cups Yellow onion, sliced thin
1 cup Yellow pepper, sliced thin
1 cup Roma tomato, chopped
4 cups Romaine lettuce, sliced thin
2 each Whole wheat tortilla, 14 inch
8 tablespoons *Chipotle ranch*
1 spray Pam non-stick cooking spray

Chipotle Ranch:

1/2 cup H3 Ranch dressing
1 each Chipotle in adobo, canned
1/2 teaspoon Chipotle powder

PREPERATION:

- Heat a sauté pan to medium high and spray lightly with the non-stick cooking spray.
- Sauté the pepper and onion together until softened.
- Combine all 3 chipotle ranch ingredients into a food processor and blend until smooth.
- Cut the 14 inch tortillas in half. Spread 2 tablespoons of chipotle ranch onto each half of tortilla.
- Place the 2 ounces of beef on each tortilla half then place the sautéed onions and peppers, tomatoes and romaine lettuce.
- Wrap tightly and enjoy!

**Chef's note: You can substitute chicken tenders, turkey cutlets, or sautéed shrimp for the beef.*

Yield: 4

Calories: 280

Fat: 6 g

