



MANUFACTURER'S COUPON Expires October 27, 2009

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of Pace® specialty or salsa

11011



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Website Coupon - www.FoodLion.com

Gridiron Cheddar & Garlic Steak Fajitas

Prep: 15 minutes Cook: 15 minutes Makes: 6 servings

Ingredients

- 1 tablespoon olive oil
- 2 large red, orange or yellow peppers, cut into 2-inch-long strips (about 4 cups)
- 1 large onion, thinly sliced (about 1 cup)
- 2 cloves garlic, minced
- 1 skirt or boneless sirloin steak, 3/4 inches thick (about 1 1/2 pounds), cut into strips
- 1 can (10 3/4 ounces) Campbell's® Condensed Cheddar Cheese Soup
- 1 tablespoon lime juice
- 6 flour tortillas (8-inch), warmed
- 1 jar (16 ounces) Pace® Chunky Salsa

Toppings: Shredded Cheddar cheese, chopped avocado, hot pepper sauce, sour cream and shredded lettuce (optional), lime wedges (optional)

Directions

- Heat the oil in a deep 12-inch skillet over medium heat. Add the peppers and onion and cook until the vegetables are tender, stirring occasionally. Add the garlic and cook and stir for 30 seconds. Remove the vegetable mixture from the skillet.
- Add the beef and cook until well browned, stirring often. Remove the beef from the skillet.
- Stir the soup and lime juice in the skillet and heat to a boil. Return the vegetables and beef to the skillet and cook until the mixture is hot and bubbling.
- Spoon **about 1/4 cup** beef mixture down the center of each tortilla. Top with salsa and toppings, if desired. Wrap the tortillas around the filling. Serve with the lime wedges, if desired.

TIP: Substitute warmed taco shells for the flour tortillas.

Nutritional Values per Serving: Calories 395, Total Fat 13g, Saturated Fat 4g, Cholesterol 61mg, Sodium 1233mg, Total Carbohydrate 40g, Dietary Fiber 4g, Protein 26g, Vitamin A 43%DV, Vitamin C 60%DV, Calcium 10%DV, Iron 23%DV