

Hawaiian Steak Fajitas



Pre peeled pineapple, pre sliced peppers and onions and fresh pico de gallo help this quick, healthy dinner recipe come together in a flash.

Chicken tenders are a good substitute for the steak if you prefer.

Ingredients:

- 1 lb Strip Steak, trimmed
- 4 cups pre sliced fresh Pepper-and-Onion mix (about 12 oz)
- 2 tbsp EVO oil
- ¼ tsp Salt
- ¼ tsp ground Pepper
- 2 slices pre peeled fresh Pineapple ($\frac{3}{4}$ " thick; about 4 oz)
- 3 tbsp reduced-sodium Teriyaki sauce
- ¼ cup Pico de Gallo or other fresh Tomato salsa
- 8 Corn Tortillas, warmed

Directions:

Place a grill basket on one half of grill; preheat the grill to high.

Cut steak crosswise into $\frac{1}{4}$ "-thick strips.

Toss in a medium bowl with peppers and onions, oil, salt and pepper.

Place the steak and vegetables in the grill basket; grill, stirring once or twice, until the vegetables are soft and charred, 8 to 10 minutes.

Oil the other side of the grill rack; place pineapple on the rack and grill, turning once, until slightly charred, about 2 minutes per side.

Transfer the steak and vegetables to a large bowl and toss with teriyaki sauce.

Dice the pineapple and combine in a small bowl with pico de gallo (or salsa).

Serve the steak and vegetables on tortillas with the salsa.