

Stuffed Fajita Steak

By: Craig Olson

Ingredients:

- 1 Whole Flank Steak
- 1-2 Poblano Peppers, cut in half lengthwise & flattened
- 1 Sweet Yellow Onion, cut into fourths, separate layers and flatted
- Fajita Seasoning or your favorite steak rub
- Salt and Pepper

Instructions:

Using a sharp steak knife (non-serrated) cut a 'pocket' into the steak by horizontally inserting the blade into the meat 1" from the end and continuing the cut along the grain of the meat until you are 1" from the opposite end. (Any of the experienced butchers at Ray's would be happy to do this for you – just let us know when you are in the store!)

Using hands rub the inside of the 'pocket' with salt and pepper. Insert the pieces of flattened poblano pepper and onion into the pocket and secure the opened end with toothpicks. Rub outside of steak with fajita seasoning and place on hot (400-450°) grill. For medium, cook approximately 7 minutes on each side, flipping only once. Remove from grill and let sit 8 or 9 minutes before slicing. Slice on a bias at a 90 degree angle to the grain of the steak.

Tip: You may marinate the steak 1-2 hrs prior to stuffing with Lawry's Meat Marinade or your favorite marinade for extra flavors. It doesn't take long to marinate once the pocket has been cut into the steak.

Enjoy!

