



Tri-Color Fajitas

Ingredients

- 4-6 ounces skirt steak
- 1 tablespoon [Fustini's Espresso Bean balsamic](#)
- 2 tablespoons [Fustini's Chipotle Olive Oil](#), divided
- ½ yellow bell pepper, julienned
- ½ orange bell pepper, julienned
- ½ red bell pepper, julienned
- ½ yellow onion, sliced
- 2 tablespoons [Fustini's Iron Fish Honey Vinegar](#)
- 4 corn or flour tortillas
- Fresh cilantro, garnish
- Sour cream, garnish

Directions

Step 1.

Marinate meat in Espresso Bean balsamic and 1 tablespoon of olive oil for 4 hours then grill the steak to your liking. Slice the steak into very thin slices, cutting across the grain of the meat.

Step 2.

Meanwhile in a skillet heat the remaining olive oil over medium heat. Add peppers and onion and sauté for 2 minutes then add the honey vinegar to deglaze the pan. Continue cooking until tender, but still crunchy. Combine peppers & onions with cooked meat. Place on a warmed tortilla. Garnish with fresh cilantro and sour cream.

If you have a grill basket the peppers and onions can be cooked on the grill too. Just marinate them with the meat! Note: This is a great way to use up leftover grilled steak or chicken.