

Profit Potential		
Food Cost	Menu Price	Profit
\$4.54	\$8.99	\$4.45

# Chipotle Fajitas



Item Description	Amount	Cost
Richwood Meat Beef Flank or Skirt Steak cut in half lengthwise	1 lb	\$2.00
Tabasco Chipotle Pepper Sauce	2 oz	\$0.10
Mission Foods 7" Flour Tortillas	8	\$1.44
LW Gilroy Fire Roasted 3/8" Onion Strips	1	\$0.08
LW Gilroy Fire Roasted 3/8" Green & Red Pepper Strips	1	\$0.50
Fresherized Avocado Halves, Chopped	2	\$0.32
Upstate Farms Sour Cream	2 tbsp	\$0.10
Serve with a basket of Mission Tortilla Chips		
Chipotle Salsa (Recipe Below)		

Season steak generously with salt and TABASCO Chipotle Sauce; cover and refrigerate at least 30 minutes. Wrap tortillas in foil and place in a 300°F oven for 15 minutes. Heat oil in a large skillet over medium heat and add onion and bell pepper; cook 3 to 4 minutes or until softened. Set aside and keep warm. Grill steak over medium-high heat to desired doneness; cut into thin strips and toss with onions and peppers. Place 2 to 3 spoonfuls of mixture on each tortilla and top with avocado, sour cream and salsa. Makes 4 servings (2 fajitas each). Chipotle Salsa—Combine Chipotle Pepper Sauce and Sour Cream in a bowl and mix well.

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