

New York Times **Bestselling Author**

SUSAN MALLERY

Marinated Steak & Mushroom Fajitas

Ingredients:

- ♥ 2 lb steak, raw
- ♥ 8 oz mushrooms, sliced thick
- ♥ ½ small onion, sliced thick
- ♥ 1 red bell pepper, sliced
- ♥ 1 green bell pepper, sliced
- ♥ 2 T olive oil
- ♥ 4 oz Pepper Jack cheese, shredded
- ♥ Flour tortillas

Marinade:

- ♥ 1½ C red wine
- ♥ ½ C soy sauce
- ♥ 2 T red wine vinegar
- ♥ 4 cloves garlic, minced
- ♥ ¼ C onion, juiced (or minced very small, if you don't have an onion press)



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Instructions:

Lay the steak flat in a glass or ceramic dish. Combine the marinade ingredients and pour over the steak. Marinate for 2-6 hours, flipping the steaks occasionally.

Grill the steaks whole for four minutes per side, then allow to rest for 10 minutes before slicing. If you're not in the mood for fajitas, you can eat the steaks on their own. This marinade is easy and truly yummy.

While the steaks are grilling, sauté the mushrooms and onions in olive oil. After ten minutes, add the bell peppers. Warm the tortillas and assemble the fajitas with a generous helping of each ingredient. Eat while reading **ONLY YOURS**.

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SUSAN MALLERY
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