

**Ingredients:**

4 Burrito size (or similar) flour tortillas  
3/4 -1 lb. top sirloin or similar steak  
1/2 red bell pepper, sliced  
2 wheels red onion  
2 wheels sweet brown onion  
1 - 2 jalepeno peppers (seeded after grilling)  
20 slices monterey jack cheese  
16 slices avocado

**NOTE:** Substitute 3/4 -1 lb. grilled chicken/pork or 16 grilled shrimp for steak if desired.



***Fajquitos are a cross between a fajita and a taquito: They're grilled and fresh like a fajita, but rolled and easy to eat like a taquito!***

**Directions:**

1. Season steak, peppers and onions to taste with sea salt, fresh pepper and olive oil on the veggies. Season the steak with sea salt, fresh pepper, olive oil, a dash cayenne pepper and garlic powder.
2. Grill as desired. Remove from grill and allow to cool before handling.
3. Slice steak on bias (with the grain) in strips. Cut grilled onion wheels in quarters. Chop jalepeno, minding seeds for heat. Halve the red pepper strips. Thinly slice Monterey jack cheese. Slice avocado.
4. To assemble a Fajquito, lay flour tortilla on flat surface. Put five slices of cheese in a line down the center of the tortilla. Next, sprinkle chopped jalapeños on top of cheese slices.
5. Align four avocado slices on top of jalapeños. Align 1/4 of the grilled steak slices on top the avocado (or 1/4 of grilled chicken/pork or 4 grilled shrimp). Finish with a sampling of each: bell pepper, red & brown onion. Carefully roll the tortilla. Place flap side down on a medium-high grill.

Since all of the ingredients on the inside are cooked, you can grill them as little or as long as you like. Serve fresh grilled corn-on-the-cob with Fajquitos for an added treat. Serve with Tapatio Hot Sauce for some added heat. Cut into four or five mini-bites for cooling purposes and to make easier to eat. Betty uses sliced Monterey Jack cheese instead of shredded so it doesn't ooze from the tortilla while on the grill.