

Chinese Fajita

Sarah Gilchrist - Marshall Field's Distribution Center

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

1/4 cup soy sauce

1 tablespoon garlic, minced

1 tablespoon minced fresh ginger

2 tablespoons dry sherry

1/2 pound flank steak

2 large tomatoes

1/4 cup fresh cilantro, chopped

1/2 teaspoon salt

2 tablespoons hoison sauce

1 package (16 ounce) flour tortillas (8 to 10 tortillas)

In a 9x9-inch glass pan, combine the soy sauce, garlic, ginger and sherry. Place the steak in the pan. Cover with plastic wrap. Refrigerate overnight.

Next day, chop up the tomato and remove the seeds. Add the cilantro, salt and hoison sauce. Mix together. Set aside.

Grill the flank steak for approximately 5 minutes per side. Heat the flour tortillas. Slice the flank steak against the grain.

Roll up the tortillas with the flank steak and a spoonful of tomato mixture.

Beef

Per Serving (excluding unknown items): 136 Calories; 6g Fat (43.4% calories from fat); 13g Protein; 5g Carbohydrate; 1g L Cholesterol; 1342mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 Vegetable; 1/2 Fat.