

# Ribeye Steak

**Cut From:**  
Ribs

**\$21.89/ lb + tax**

## Best Prepared

- On the grill or seared in a cast iron pan

## Meal Suggestion:

- On its own
- Steak sandwiches
- Steak salad
- Steak and eggs

# Canyon Meadows Ranch Farmer's Market Fajitas on the Grill

**Serves:** 3-4 People

**Prep time:** 10-15 Minutes

**Cook Time:** Aprox. 10-20  
minutes

## **Ingredients:**

- Canyon Meadows Ranch grass-fed Ranchera, Flank, Skirt, Ribeye, or London Broil
- Fresh green and red bell peppers from the farmer's market
- Olive oil
- Salt, pepper, cumin, red pepper, garlic powder, and onion powder
- Large flour tortillas
- Shredded aged cheddar cheese
- Toppings such as sour cream, diced tomatoes, guacamole, and salsa

## **Directions**

1. Slice and sauté the vegetables in the skillet with a little olive oil
2. Grill the beef over direct high heat for 3 to 5 minutes on each side, then set aside un-covered to rest for 5 minutes or so while the vegetables finish
3. Put the vegetables in a dish and return the skillet to heat
4. Slice the beef into thin strips (slice against the grain)
5. Layer beef, vegetables and grated cheese in a line across the tortilla, slide it onto the skillet and cover for 20 seconds or so to melt the cheese and warm the tortilla
6. Add toppings and enjoy!

## **Tips:**

Because of how it is raised, Canyon Meadows Ranch Natural Grass Fed Beef has great natural beef flavor – it doesn't need covered up! If you prefer rubs, marinades or sauces use light ones that complement, rather than cover the flavor.