

# Inside Skirt Steak

**Cut From:**  
Inside Skirt

**\$17.19/ lb + tax**

## Best Prepared

- On the grill or seared in a cast iron pan
- Cut against the grain

## Meal Suggestion:

- On its own
- Carne asada
- Brazilian style skirt steak
- Canyon Meadows Ranch Fajitas (see recipe card)

# Canyon Meadows Ranch

## Steak and Cheese Stuffed Peppers

**Serves:** 4 to 6 People

**Prep time:** 20 min

**Cook Time:** 20 hours

### **Ingredients:**

- Canyon Meadows Ranch Skirt Steak (3/4 lb makes 4 servings, 1 lb or more will make 6+)
- 1 teaspoon Worcestershire sauce
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Salt & pepper to taste
- 1 tablespoon olive oil, divided
- 1 small sweet onion, sliced
- 1 cup mushrooms, sliced
- 4 peppers, seeded and cut in half
- 4 thin slices light provolone, Swiss or mozzarella cheese

### **Directions**

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
2. Cut the steak into thin strips. Toss with Worcestershire, garlic powder, onion powder, salt & pepper (double spices for a larger steak)
3. Heat ½ tablespoon olive oil over medium high heat. Add the steak and cook for 4-6 minutes until just cooked through. Remove and set aside.
4. Add remaining oil to the pan ( ½ tablespoon) and add the onions and mushrooms. Cook until tender, about 4 to 6 minutes. Turn off the heat and add the steak to the onions and mushrooms.
5. Stuff the steak, onion and mushroom mixture into each pepper. Top with 1 slice of cheese. Place in the baking dish and cook for 10 to 15 minutes or until the cheese is melted.

### **TIP:**

If you like a softer pepper, you will want to roast or microwave them first to soften them, otherwise the pepper will have some crunch.

# 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.