



FAJITA BLEND #3

ITEM NO. (TBD)

MIX FORMULA

5/11/05

PRODUCT	ITEM NO.	%	WT/LB
RM SWEET ONION 3/8" Strip	#422	30	4.8 oz/ 136.2 g
RM RED BELL 3/8" Strip	#485	25	4.0 oz/ 113.6 g
RM MILD GREEN CHILI 3/8" Strip	#438	25	4.0 oz/ 113.6 g
RM YELLOW BELL 3/8" Strip	#545	20	3.2 oz/ 90.8 g
Total		100	16.0 oz/ 454 g

See reverse for recipe ideas ? ?



FAJITAS

CON CHILIES

(8 servings)

Marinated Skirt Steak	2 lbs (mas e minus – using your favorite marinade)
White Oak Fajita blend	8 oz
Corn or Canola oil	¼ cup

TO PREPARE

Grill steak over hot coals or gas Bar-B-Que (rare)

On a separate hot grill surface or skillet, heat oil and sauté Fajita vegetable mix until translucent (about 2-3 minutes)

Slice steak thinly across the grain.

Toss sliced Steak and sautéed vegetables together until well mixed.

Spoon into warm tortillas. Season with salt, pepper and hot sauce or salsa and serve.

Chicken, Shrimp or slow cooked Pork can be substituted for Steak. For a vegetarian version, use grilled Portabella Mushrooms

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