



PRIMITIVE MERCANTILE SHOPPES RECIPES!

FAJITAS



Ingredients

1. Gran Sazon Flour Shells
2. Steak or chops (beef or venison)
3. Onion
4. Green or red peppers
5. Sour cream
6. Mama C's Gourmet Finishing Sauce - www.mamacssauce.com

-Cut steak or chops into strips and flour them and fry in olive oil, about a tablespoon or two of the oil.

-Slice onion, green and red bell peppers thin

-When the meat is browned, not completely done, add the onion and pepper mixture and sauté until almost done

-Put the shells on top of the mixture and cover for about a minute or until the shells are warm.

-Take the shells off the top then scoop some of the mixture onto them

-Add Mama C's Gourmet Finishing Sauce and cheddar cheese.

-Add sour cream if you want.