

Beef Taco Wrap

Need a snack or meal in a hurry? Wrap pieces of steak in a tortilla with cream cheese and salsa. Perfect for anybody on the go.

INGREDIENTS

1 pound beef Sirloin Tip Steaks, cut 1/4 to 1/8 inch thick

1/2 cup soft cream cheese

1 package (about 1 to 1-1/4 ounces) taco seasoning mix

1/2 cup water

4 medium flour tortillas (about 10-inch diameter)

1/2 cup prepared salsa

Lettuce, tomatoes, sliced ripe olives



20 Min



4

Servings



42 Cal



32g

Protein

COOKING

1. Combine cream cheese and 1 teaspoon taco seasoning mix in small bowl; cover and refrigerate.
2. Stack beef Steaks; cut lengthwise in half, then crosswise into 1-inch wide strips. Combine water and remaining taco seasoning mix in medium bowl. Add beef; toss to coat. Cover and marinate in refrigerator 30 minutes to 2 hours.
3. Spray large nonstick skillet with cooking spray; heat over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. (Do not overcook.) Remove from skillet. Repeat with remaining beef.
4. Spread 2 tablespoons cream cheese mixture and 2 tablespoons salsa evenly over each tortilla leaving 1-inch border around edge. Top evenly with 1/4 of beef and toppings, as desired. Roll up tightly. Cut in half before serving.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		22g	105mg		44g	32g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com