

## Philly Steak Burritos

Feeds 4-6

1 ¼ to 1 ½ lbs flank or skirt steak  
2 tablespoons balsamic vinegar  
Steak Seasoning  
EVOO  
2 medium onions (I used yellow)  
2 medium green peppers  
Garlic salt  
Six 9-inch tortillas  
Steak sauce (I make without)  
Shredded cheddar cheese (or whatever kind you like)

\*\*These are not the actual instructions in the book, I can type fast, but I'm way too lazy to type out everything this says...

Heat EVOO in a skillet on medium high-heat. Cover the steak with seasoning and balsamic oil and cook until done to your likeness. Add in thinly sliced peppers and onions until soft. When the steak is done, take out and let rest for 5 minutes. Cut the steak against the grain in small strips.

Take a tortilla and spread steak sauce on it, then add steak, onions, and peppers, and cheese. Roll it up!