

Fiesta Ribeye Steak

Ingredients:

- **4 Beef Bone-In Delmonico Steaks, cut 3/4" Thick**
- **2 Tablespoons Fresh Lime Juice**
- **8 Flour Tortillas (6" diameter)**
- **1/4 Cup shredded Colby Cheese**
- **1/4 Cup shredded Monterrey Jack Cheese**
- **1 Cup refrigerated Salsa**

Preparation:

Place beef steaks in utility dish; sprinkle with half the lime juice. Turn the steaks over and sprinkle with the remaining lime juice. Place steaks on the grill over medium coals. Grill steaks 7 to 9 minutes for rare (140 °F) to medium (160 °F), turning once. Wrap tortillas securely in heavy duty aluminum foil, place on outer edge of the grid, and heat for 5 minutes, turning once. Top each steak with an equal amount of cheese.

Serve with salsa and tortillas.

Serving Suggestions: Mixed green salad with red onion and orange slices

Makes 4 Servings.

