



Steak Ranchero

1 medium onion cut in thin wedges
1 tsp minced garlic
2 tsp (or to taste) Melinda's Hot Sauce
2 Tbsp olive oil
1 lb sirloin steak, julienne cut in 3/4 inch wide strips
2 large tomatoes, roasted, peeled, seeds removed and chopped
1/4 tsp ground cumin
Chopped fresh cilantro
Flour tortillas

Sauté the onion, garlic, and Melinda's Hot Sauce in the oil in a wok until the onion is softened. Add the beef and sauté until the beef is browned.

Add the tomato and cumin and simmer for 2 minutes.

Garnish with the chopped cilantro and serve with warmed tortillas.

Makes 4—6 servings