

Southwest PA Beef Wraps



We at Clarion Farms are always trying to find new ways to connect with our customers' interests. We discovered these delicious crowd-pleasers to help celebrate the Steelers going to the SuperBowl and had a notion you might want a new dish to serve your family and friends during the big game. Since the Steelers are from southwestern PA, we thought the name of this recipe is perfect and would be a SuperBowl hit. Enjoy!

Makes 8 servings

Clarion Farms sirloin steak (3 to 3-1/2 pounds)
1-2 T olive oil
1 medium onion, sliced
3 cloves garlic, peeled
1 teaspoon salt
1/2 teaspoon pepper
2 jars (16 ounces each) prepared chunky salsa with cilantro
8 flour tortillas (10-inch diameter), warmed
Fresh cilantro (optional)

Tomato-Corn Relish:
1 cup frozen corn, defrosted
1 cup chopped fresh tomato
2 tablespoons chopped fresh cilantro

1. Cut beef into thin strips and sauté to preferred doneness with onions, garlic, salt and pepper in olive oil.
2. Combine relish ingredients in medium bowl; stir in 1/4 cup salsa.
3. Add remaining salsa to beef; mix well. Heat through.
4. Top each tortilla with 3/4 cup beef mixture, leaving 1-1/2-inch border around edge. Top beef with about 1/4 cup relish. Fold right and left sides of tortillas over filling; fold bottom edge over and roll up. Garnish with cilantro, if desired.

Cook's Tip: *Hickory BBQ Beef Sandwiches Variation: Prepare recipe as above through step 2. Add 1 bottle (18 ounces) hickory barbecue sauce to beef; mix well. Cover and heat through, stirring once. Serve in onion rolls. Makes 8 to 10 servings.*