

Grilled Beef Fajita Pita Pizza

- 4 freshly made Pita Breads (Broken Rocks)
- 1 C sliced Peppers (red, green, yellow etc.)
- 1 medium Onion, julienne
- 1 medium Tomato diced
- 1 lb grass fed Beef round or shoulder steak.
- .5 t smoked chili powder
- .5 t ground cumin
- .5 t ground coriander
- 4 cloves fresh garlic, sliced thin
- .5 lb grated pepper-jack cheese
- 1 oz olive oil
- Fresh herbs to taste, cilantro, marjoram, oregano, basil etc.
- S & P to taste

Mix the ground cumin, coriander, chili powder with a little S & P. Rub this mixture on both sides of the steak, cover and refrigerate for at least 2 hours before cooking. Char broil the steaks and cut into thin strips and set aside (leave the char broiler on). In a skillet, sauté the onions and garlic in olive for 1 to 2 minutes. Add the peppers and cook for another 2 minutes or until just tender. Toss in the tomatoes and herbs, adjust flavor with S & P needed. Remove from the heat and toss with the sliced beef. Lay out the pita bread and split the meat mixture evenly on top of the pita bread. Top with the grated cheese and carefully place the pita pizza on a low to medium heat on the char broiler. Close the lid and keep peaking at the top and bottom of the so that they do not over brown. When the bottom is nicely browned and the cheese is melted, transfer the pita onto a cutting board and lice into desired portions.