

Toro
SELECT
RQ2012

RECIPE
2 of 5

Beef Fajitas

EXCEPTIONAL WINES
RQ
2012
MADE BY YOU



MAKES 4 SERVINGS

- 1 Tablespoon peanut oil
- 1/2 Cup onions, sliced
- 2 Teaspoons chopped garlic
- 7 Ounces beef steak, sliced
- 1 Cup bell peppers, sliced
- 1 Lime, juiced
- 1 Teaspoon chili
- 1 Teaspoon cumin
- 4 Small fajita skins
- Salt and pepper (to taste)

*This tasty dish is as easy to eat, as it is to make.
Mix the freshest herbs and spices to bring out
the most delicious flavours.*

APPROVED

RQ SPAIN 20

- 1 Preheat oven to 325° F. Wrap fajita skins in foil and place in to oven to warm for 5 minutes. Meanwhile prepare filling.
- 2 In a large sauté pan set over high heat, heat the oil for approximately one minute. Add the garlic onion and beef.
 - 3 Allow to cook stirring constantly for two minutes. Add the red peppers and the remaining ingredients. Cook a further 1-2 minutes. Taste and adjust seasoning. Remove from heat.
 - 4 Remove and divide mixture over 4 warm fajita skins, roll up and serve with desired garnish.

GARNISH SUGGESTIONS: Salsa, grated cheddar cheese, guacamole and sour cream.

TIP: LENTIL SOUP OR POT ROAST WILL ALSO ENHANCE THE FLAVOURS OF TORO WINE.

*Accompany this dish with a glass
of Toro and enjoy!*



Red ripe fruits with a little bit of anise, hay/straw, dried prune, cherries, and blackcurrant entice the nose. Coffee with black pepper or dried leaves are layered with the sweetness of fresh cherries and strawberries.

OAK 4 BODY 3 SWEETNESS 0

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All recipes provided by cooks.com and foodnetwork.ca. Please enjoy responsibly.

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