

Flavors of Fort Wayne, Indiana



From the Kitchen of: **The Hoppy Gnome**

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Steak & Rajitas Tacos

Ingredients:

Rajitas Mix

- 8 oz. Poblano Peppers
- 6-8 oz. Red Bell Pepper
- 6 oz. Yellow Onion
- 1.5 Tbs. Chef Salt
- 1 tsp. Vegetable Oil
- 2 Tbs. Garlic (minced)

Jalapeño Mojo

- 3 Jalapeños
- 1/2 bunch Cilantro
- 1 tsp. Chef Salt
- 3 oz. Garlic Peeled
- 1/2 cup Vegetable Oil

Others

- 1 Ribeye or Strip Steak - Cubed/Shaved
- Package of Flour or Corn Tortillas



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Steak & Rajitas Tacos



Directions:

Jalapeño Mojo

1. In a pot, boil the garlic and jalapeños until tender
2. Remove from liquid and cool completely, then remove jalapeño seeds
3. In the blender, add the jalapeños, garlic, chef salt, and cilantro and blend
4. Slowly add vegetable oil and blend until fully incorporated and smooth
5. Vegetables must be cool for the sauce to work

Rajitas Mix

1. Julienne onions, peppers, and poblanos
2. Toss all ingredients in a large mixing bowl
3. Put on sheet trays and bake 350°F for 10 minutes
4. Place in cooler until fully cooked, then store

Assembling the Tacos

1. Warm flour or corn tortillas on a flattop grill till warm.
2. Cook the steak to your preferred temperature, and place in the middle of the tortilla.
3. Place a large spoonful of the Rajitas Mix on top of the steak.
4. Drizzle the Jalapeño Mojo to finish.

THE
HOPPY  GNOME

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