

Fajitas with Roquefort (for 4)

Fajitas get a jolt of flavor when crumbled Roquefort replaces shredded cheddar or jack. You can make the tortillas before serving OR put the ingredients out & let people prepare their own.

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: One-Dish Meals

Prep Time: 10 minutes

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Cooking Time: 30 minutes

INGREDIENTS:

8 6" flour tortillas, or corn tortillas
3 TBS cooking oil
2 onions, cut into thin slices
2 green bell peppers, cut into thin strips
1 tsp salt
1 1/4 lbs skirt steak, cut into 2 pieces
1/4 tsp fresh ground black pepper
1/4 lb Roquefort cheese, crumbled (about 1 cup)

DIRECTIONS:

Heat oven to 350 °F. Stack the tortillas & wrap them in aluminum foil. Warm in oven about 15 minutes. In large frying pan, heat 2 TBS oil over moderately high heat. Add onions, peppers & 1/2 tsp salt - cook, stirring occasionally till browned, about 10 minutes. Set aside.

Light grill or heat broiler. Coat steaks with remaining 1 TBS oil. Sprinkle with remaining 1/2 tsp salt & the black pepper. Grill or broil steaks 3 minutes. Turn & cook to your taste (2-3 minutes longer for medium rare). Let rest in a warm spot 5 minutes. Cut steaks diagonally across the grain into thin slices.

Roll the steak slices, onions and peppers & Roquefort in the warm tortillas.

Wine Recommendation: Fajitas & merlot go together like chips & salsa. The wine's plum, chocolate & herb flavors are a natural with steak & peppers, while its soft, velvety texture plays counterpoint to the fajitas' rough-hewn construction.