

JUAN'S FLYING BURRITO
Cresce Taqueria



CORPORATE REALTY

Featured from left to right: Jeff Cohn, Sales and Leasing Associate.
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Creole Taqueria

Juan's Flying Burrito lit up

on February 7, 1997 just before Mardi Gras. Juan's differentiates itself from the "scoop-and-serve" "tex-mex" restaurants by making their food to order and finishing the flavors at the last minute on the grill. Supported by local artisans and business people alike, Juan's has evolved into the world's first Creole Taqueria. Also enjoy the "Fly Drinks" beverage list – margaritas, Mexican beer and tequila by the shot or by the pitcher.

Steak Fajitas

Ingredients

- 2 1/2 pound skirt steak (peeled)
- Steak Marinade (recipe follows)
- 1 yellow onion (sliced)
- 1 red onion (sliced)
- 1 green bell pepper (sliced)
- 1 red bell pepper (sliced)
- 1 yellow bell pepper (sliced)
- guacamole (recipe follows)
- 1 jar of salsa
- 24 ounces shredded jack cheese
- 12 ounces sour cream
- 12 ounces package yellow rice, cooked according to package directions
- 24 ounces prepared black beans
- 18 flour tortillas (warmed for a minute in the oven)

Method

Marinate skirt steak at least 4 hours in advance. Grill marinated skirt steak to medium temperature and let it rest while you:

Sauté sliced yellow onions and bell peppers on medium high heat until wilted and cooked through. Slice rested steak into strips against the grain. Place sautéed peppers and onions on half of a large platter, and place sliced steak atop the veggies.

On one fourth of the platter place yellow rice topped with black beans. On the other quarter, place sour cream, cheese, guacamole and salsa. Wrap warm tortillas in clean linen napkin or towel and place on side plate next to platter.

Steak Marinade

- 2 ounces olive oil
- 2 ounces Worcestershire
- 2 tablespoons chili powder
- 2 tablespoons black pepper
- 2 tablespoons granulated garlic

Mix all ingredients together and thoroughly coat steak.

Guacamole

- 2 ripe Haas avocados
- 1 Roma tomato diced
- 1/4 cup diced red onion
- 1 tablespoon chopped cilantro
- 2 teaspoon chopped garlic
- 1 teaspoon chili powder
- 2 teaspoons salt
- Juice of 1 lime

Seed and mash the avocados and thoroughly mix in the rest of the ingredients.

Please enjoy this recipe from Juan's Flying Burrito,
compliments of **CORPORATE REALTY**



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