



**SERVING UP**

*Savings!*

**weis**

**SERVES 4 for \$3**  
**PER SERVING**

KEY INGREDIENT SHOPPING LIST

- 1 lb. Steakhouse Boneless Chuck Steak...lb \$3.99
- 1 (14 oz) package Tam-x-ico's! Tortillas .....BOGO  
save at least \$2.29
- 1 (8 oz) Weis Quality  
Soft Light Cream Cheese .....\$1.89
- 1 3-Pack Box Ortega Taco Seasoning .....\$1.75
- 1 (16 oz) jar Ortega Thick & Chunky Salsa ...\$1.67

**PRICES EFFECTIVE 4-23-09 THROUGH 4-29-09**

**Spicy Beef Taco Wrap**

- 1 lb. Angus Boneless Chuck Steak,  
sliced into 1 inch strips
- 4 Tam-x-ico's! Tortillas
- 1/2 cup Soft Light Cream Cheese
- 1 packet Ortega Taco Seasoning
- 1/2 cup Ortega Thick & Chunky Salsa
- 1/2 cup water

Combine cream cheese and 1 teaspoon taco seasoning mix in small bowl; cover and refrigerate. Combine water and remaining taco seasoning mix in medium bowl. Add beef; toss to coat. Cover and marinate in refrigerator 30 minutes to 2 hours.

Spray large nonstick skillet with cooking spray; heat over medium-high heat until hot. Add half of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. (Do not overcook.) Remove from skillet. Repeat with remaining beef.

Spread 2 tablespoons cream cheese mixture and 2 tablespoons salsa evenly over each tortilla leaving 1 inch border around edge. Top evenly with 1/4 of beef and toppings, as desired. Roll up tightly. Cut in half before serving.

Serving Suggestion: Top with chopped romaine lettuce, tomatoes and sliced black olives.

Photo courtesy of The Beef Checkoff.

