

Chimichurri Steak Wraps

Adapted from www.beefitswhatsfordinner.com



Ingredients

12 ounces grilled beef steak, cut into slices
3 cups fresh baby spinach
1/2 large red bell pepper, cut into thin strips
4 medium whole wheat tortillas (8 to 10-inch diameter)

Chimichurri Sauce:

1 cup fresh parsley leaves
2 cloves garlic
3 tablespoons olive oil
1 tablespoon red wine vinegar
1/4 teaspoon salt

Directions

1. Place parsley and garlic in food processor or blender container. Cover; process until finely chopped. Add oil, vinegar and salt; process just until blended.
2. Spread each tortilla evenly with Chimichurri Sauce, leaving 1/4-inch border around edge. Top with equal amounts spinach, bell pepper slices and beef slices on top two-thirds of tortilla. Fold bottom of tortilla up over filling. Fold right and left sides to center overlapping edges; secure with wooden picks; if desired.