

**Beef Fajita Tacos with Hatch Jalapeños**  
**With Green Jalapeño Roast**



**THE FRESH CHILE COMPANY RECIPE**

**Ingredients:**

- 1 large onion, sliced
- 2 jalapeños, sliced
- 1 large avocado
- 1/2 cup cilantro, chopped
- 6 oz of Beef
- 1/2 Tbsp avocado oil
- Pinch of salt and Pepper to taste
- 1/2 Tbsp Steak & Chop Rub
- 12 ct Hatch green chile tortillas
- 1 jar of green jalapeño roast

**Instructions:**

- Sauté the onions and the jalapeños (if desired you can remove the vanes inside the jalapeños for less heat) in a large pan, on medium heat.
- After 3 min, add the beef and mix them all together, and season with salt, pepper, and Steak and Chop Rub, reserve.
- Use the same pan to warm up the tortillas and start assembling the tacos. Add the sliced avocado, some sour cream, and finely chopped cilantro, and don't forget the very top green jalapeño roast that will add that kick and a ton of flavor.