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Tortilla strips

1 – 15 oz. can black beans, drained

15 oz. Pico de Gallo Salsa

1 pound top round steak

Salt, pepper and cumin

Mexican blend shredded cheese

Guacamole, sour cream and jalapeño rings for garnish

Heat a skillet. Add some cooking spray. Season the steak with the salt, pepper and some cumin. Place in skillet and sear for 4 minutes per side. Remove on to board, cut into thin strips and dice.

Mix the beans and salsa in a bowl. Place the tortilla strips on a plate. Top with bean and salsa. Add some cubed steak. Cover generously with cheese and place under broiler. Broil until cheese melts.

Remove plate and garnish with guacamole, jalapeño rings and sour cream.

Enjoy!

#### Pico de Gallo Salsa

1 large yellow onion, finely chopped

3 tomatoes, finely chopped

1 jalapeño pepper, seeded and finely chopped

Chopped cilantro – about 2 heaping tablespoons

Olive oil

Salt

Mix all the ingredients, except for the oil and salt, in a bowl. Drizzle with olive oil and season with salt.

Enjoy!