



MANUFACTURER'S COUPON Expires October 27, 2009

Save \$1.00 when you buy any 2 jars  
of Pace® specialty or salsa

11011



**LIMIT 1 (ONE) PRINT PER CUSTOMER**

CONSUMER: One coupon per purchase. Good only on product indicated. Consumer pays any sales tax. Void if sold, exchanged, transferred or reproduced (including by electronic, photographic, digital or other means in any media).  
RETAILER: Redeem on terms stated for consumer upon purchase of product indicated. ANY OTHER USE CONSTITUTES FRAUD. If submitted in compliance with Campbell Soup Company's Coupon Redemption Policy (copies available upon request), you will be reimbursed face value plus 8¢. Mail to: CAMPBELL SOUP COMPANY, CMS DEPT. #51000, ONE FAWCETT DRIVE, DEL RIO, TX 78840. Failure to produce on request invoices proving purchase of stock covering coupons may void all coupons submitted. Void if taxed, restricted, prohibited or presented by other than retailers of our products. Cash value 1/100¢. © 2009 CSC Brands LP

Website Coupon - [www.FoodLion.com](http://www.FoodLion.com)

## Gridiron Cheddar & Garlic Steak Fajitas

Prep: 15 minutes Cook: 15 minutes Makes: 6 servings

### Ingredients

- 1 tablespoon olive oil
  - 2 large red, orange or yellow peppers, cut into 2-inch-long strips (about 4 cups)
  - 1 large onion, thinly sliced (about 1 cup)
  - 2 cloves garlic, minced
  - 1 skirt or boneless sirloin steak, 3/4 inches thick (about 1 1/2 pounds), cut into strips
  - 1 can (10 3/4 ounces) Campbell's® Condensed Cheddar Cheese Soup
  - 1 tablespoon lime juice
  - 6 flour tortillas (8-inch), warmed
  - 1 jar (16 ounces) Pace® Chunky Salsa
- Toppings: Shredded Cheddar cheese, chopped avocado, hot pepper sauce, sour cream and shredded lettuce (optional), lime wedges (optional)

### Directions

- Heat the oil in a deep 12-inch skillet over medium heat. Add the peppers and onion and cook until the vegetables are tender, stirring occasionally. Add the garlic and cook and stir for 30 seconds. Remove the vegetable mixture from the skillet.
- Add the beef and cook until well browned, stirring often. Remove the beef from the skillet.
- Stir the soup and lime juice in the skillet and heat to a boil. Return the vegetables and beef to the skillet and cook until the mixture is hot and bubbling.
- Spoon **about 1/4 cup** beef mixture down the center of each tortilla. Top with salsa and toppings, if desired. Wrap the tortillas around the filling. Serve with the lime wedges, if desired.

**TIP:** Substitute warmed taco shells for the flour tortillas.

**Nutritional Values per Serving:** Calories 395, Total Fat 13g, Saturated Fat 4g, Cholesterol 61mg, Sodium 1233mg, Total Carbohydrate 40g, Dietary Fiber 4g, Protein 26g, Vitamin A 43%DV, Vitamin C 60%DV, Calcium 10%DV, Iron 23%DV