

•Chimichurri Steak Wraps•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)•1 cup fresh parsley leaves•2 cloves garlic•3 tablespoons olive oil•1 tablespoon red wine vinegar•1/4 teaspoon salt•Place parsley and garlic in food processor or blender container. Cover; process until finely chopped. Add oil, vinegar and salt; process just until blended.•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. Serves 4.•Recipe courtesy of the Beef Checkoff Program<|end\_of\_text|>The Importance of a Seminary Library•Sermon of the Rev. Lawrence B. Porter, Ph.D.•Given at Evening Prayer for the 30th Sunday in Ordinary Time•28 October 2007•Immaculate Conception Chapel, Seton Hall University•Upon the Dedication of the Msgr.