

Tex-Mex Fajitas



Prep:

10 mins

Total:

25 mins

Makes:

8 servings

Utensil:

6 Qt. Grand Gourmet with Cover (Limited Edition)

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Contributed By:

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Recipe Description:

No need to go to a restaurant when wanting some sizzling Fajitas! You could feed your entire family with a batch made in the Saladmaster Grand Gourmet. Seasoned with an array of spices, these fajitas will leave you coming back for more! For a low-carb version, use lettuce wraps instead of tortillas!

Saladmaster Limited Edition Grand Gourmet is available only in March 2018 while quantities last! contact a Saladmaster Authorized Dealer to [get yours before it's gone!](#)

Fajita Seasoning

2

tsp

chili powder

2

tsp
natural salt
1
tsp
paprika
1
tsp
ground cumin
1
tsp
garlic powder
1[?]₂
tsp
ground black pepper
1[?]₂
tsp
cayenne pepper
1[?]₂
tsp
onion powder
3
lb
skirt steak
(1.36
k)
1
large
white onion, sliced, use Cone #4
2
green bell peppers, sliced into strips
juice of one lime

Directions:

1. Preheat skillet over medium heat. When several drops of water sprinkled in skillet skitter and dissipate, add fajitas and seasoning to taste (add as little or as much as you would like, you will add more when the vegetables are added) and cook until semi-browned.
2. Add bell peppers, onion and seasoning and cover.
3. When the Vapo-Valve? begins to click steadily, reduce heat to low and cook 10-20 minutes or until desired cooked preference is reached.
4. Add the juice of one lime to the fajitas and combine. Serve immediately.
5. Use tortillas or lettuce wraps to make tacos. Top with avocado, sour cream, cheese and salsa if desired.

┌ Nutritional Information per Serving
Calories: ┐

210

Total Fat:

8g

Saturated Fat:

4g

Cholesterol:

30mg

Sodium:

620mg

Total Carbs:

22g

Dietary Fiber:

1g

Sugar:

0g

Protein:

14g