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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Recipe:

Contributed By:

Diana Valenciano Write a Review

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 quanitites! contact a Saladmaster Authorized Dealer to get yours before it's gone!

1

```
chili powder
     2 tsp
natural salt
     1 tsp
paprika
     1 tsp
ground cumin
     1 tsp
garlic powder
     1/2 tsp
       ground black pepper
     ½ tsp
       cayenne pepper
     ½ tsp
       onion powder
3
lb skirt
              (1.36 k) 1
                       large white onion, sliced, use Cone
                                                               2
  steak
                             #4
                                                      Directions:
green bell peppers, sliced into
                                     juice of one
strips
                                     lime
```

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

Calories: 210
Total Fat: 8g
Saturated Fat: 4g
Cholesterol: 30mg
Sodium: 620mg
Total 22g

Carbs:

Dietary Fiber: 1g Sugar: 0g Protein: 14g