

Tex-Mex Fajitas

**Prep:**

10 mins

Total:

25 mins

Sirve:

8 servings

Pieza:

6 Qt. Grand Gourmet with Cover (Limited Edition)

Valora: ☆☆☆☆☆

Contribuido por:

Diana Valenciano

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Descripción de la Receta:

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 (1.36 k) 1
 steak large white onion, sliced, use Cone 2
 #4
 green bell peppers, sliced into strips juice of one lime **Preparación**
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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.

Información nutricional por ración

Calorías: 210
Grasa Total: 8g
Grasa 4g
Saturada:
Colesterol: 30mg
Sodio: 620mg
Carbohidratos: 22g
Fibra 1g
Dietética:
Azúcar: 0g
Proteína: 14g