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Steak Fajita Dinner ♦♦

A delicious and flavorful dinner consisting of sizzling steak fajitas. The steak is marinated in a mixture of spices and lime juice, then grilled to perfection. Served with sautéed peppers and onions, warm tortillas, and all the fixings, this meal is sure to satisfy your cravings.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g	flank steak
4 tbsp	lime juice
2 tbsp	olive oil
2 tsp	garlic powder
2 tsp	cumin

2 tsp	chili powder
1 tsp	salt
1 tsp	black pepper
300 g	Bell peppers
200 g	onion
8 pieces	tortillas
100 g	sour cream
100 g	guacamole
100 g	salsa
20 g	Cilantro
4 pieces	lime wedges

Directions

Step 1

Mixing

In a bowl, combine lime juice, olive oil, garlic powder, cumin, chili powder, salt, and black pepper. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Preparation

Place the flank steak in a resealable bag and pour the marinade over it. Seal the bag and let it marinate in the refrigerator for at least 1 hour, or overnight for best results.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Grilling

Preheat the grill to medium-high heat. Remove the steak from the marinade and discard the excess marinade. Grill the steak for 4-5 minutes per side, or until desired doneness.

Let it rest for 5 minutes before slicing.

Prep Time: 5 mins

Cook Time: 10 mins

Step 4

Sautéing

While the steak is resting, heat a skillet over medium heat. Add the bell peppers and onion, and sauté until tender and slightly charred, about 5 minutes.

Prep Time: 5 mins

Cook Time: 5 mins

Step 5

Plating

Slice the steak against the grain into thin strips. Warm the tortillas on the grill or in a dry skillet. Serve the steak, peppers, and onions on the warm tortillas. Top with sour cream, guacamole, salsa, and cilantro. Serve with lime wedges on the side.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 18 g

Protein: 25 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	25 g	147.06%	147.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	4 g	18.18%	23.53%
Fat	18 g	64.29%	72%
Cholesterol	60 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	80 mg	88.89%	106.67%
Vitamin B6	15 mg	1153.85%	1153.85%
Vitamin B12	30 mcg	1250%	1250%
Vitamin E	10 mg	66.67%	66.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	8 mg	0.8%	0.8%
Iron	20 mg	250%	111.11%
Potassium	600 mg	17.65%	23.08%
Zinc	20 mg	181.82%	250%
Selenium	40 mcg	72.73%	72.73%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Mexican

Diet

Anti-Inflammatory Diet

Course

Drinks

Salads

Snacks

Side Dishes

Breads

Sauces & Dressings

Cultural

Chinese New Year

Cinco de Mayo

Diwali

Events

Barbecue

Cost

Over \$50

Meal Type

Dinner

Snack

Supper

Difficulty Level

Easy

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