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## Steak Fajita Nacho ♦♦

Steak Fajita Nacho is a delicious and savory dish that combines the flavors of steak, fajitas, and nachos. It is a popular Mexican-inspired recipe that is perfect for parties, game nights, or any occasion. The dish features tender and juicy steak strips, sautéed peppers and onions, melted cheese, and crispy tortilla chips. It can be served as an appetizer or a main course. The combination of flavors and textures makes it a crowd-pleasing dish that is sure to impress.

**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

400 g	steak
200 g	Bell peppers
100 g	onion

150 g	tortilla chips
200 g	cheddar cheese
100 g	sour cream
100 g	guacamole
100 g	salsa
50 g	Lime
10 g	Cilantro
5 g	Salt
5 g	Pepper
10 g	olive oil

## Directions

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### Step 1

#### Preheating

Preheat the oven to 350°F (175°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 2

#### Cutting

Slice the steak into thin strips.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

Cutting

Slice the bell peppers and onion into thin strips.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 4

Stove

Heat olive oil in a skillet over medium-high heat. Add the steak strips and cook until browned. Remove from the skillet and set aside.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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### Step 5

Stove

In the same skillet, add the bell peppers and onion. Cook until softened.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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## Step 6

Baking

Spread the tortilla chips on a baking sheet. Top with the cooked steak, bell peppers, and onion. Sprinkle with cheddar cheese.

**Prep Time:** 5 mins

**Cook Time:** 5 mins

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## Step 7

Oven

Bake in the preheated oven for 10 minutes, or until the cheese is melted and bubbly.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 8

Remove from the oven and garnish with sour cream, guacamole, salsa, lime juice, and cilantro.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 9

Serving

Serve hot and enjoy!

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 300 kcal

**Fat:** 20 g

**Protein:** 20 g

**Carbohydrates:** 15 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	2 g	5.26%	8%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	20 g	71.43%	80%
Cholesterol	50 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	50 mg	55.56%	66.67%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	15 mcg	625%	625%
Vitamin E	8 mg	53.33%	53.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%
Iron	15 mg	187.5%	83.33%
Potassium	10 mg	0.29%	0.38%
Zinc	10 mg	90.91%	125%
Selenium	15 mcg	27.27%	27.27%

## Recipe Attributes

### Events

Picnic

### Cuisines

Mexican

### Course

Snacks

### Cultural

Thanksgiving

### Cost

\$40 to \$50

### Demographics

Teen Friendly

## Diet

Vegetarian Diet

Vegan Diet

Gluten-Free Diet

Low Sodium Diet

Nutrient Timing Diet

The Gerson Therapy

The Rice Diet

The F-Plan Diet

The Israeli Army Diet

The Air Diet

The Breatharian Diet

The Werewolf Diet

The Negative Calorie Diet

The Subway Diet

## Meal Type

Snack

Lunch

Dinner

## Difficulty Level

Easy

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