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Steak Fajita Platter ♦

The Steak Fajita Platter is a delicious and flavorful dish that originated in Mexican cuisine. It is traditionally made with grilled steak, bell peppers, onions, and a variety of spices. The dish is often served on a sizzling platter, accompanied by warm tortillas, guacamole, sour cream, and salsa. It is a popular choice for gatherings and family meals.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 1000 grams

Number of Servings: 4

Serving Size: 250 g

Ingredients

500 g	steak
300 g	Bell peppers
200 g	Onions
30 ml	olive oil
30 ml	lime juice

2 tsp	garlic powder
1 tsp	cumin
1 tsp	chili powder
1 tsp	salt
1 tsp	pepper
8 pieces	tortillas
200 g	guacamole
200 g	sour cream
200 g	salsa

Directions

Step 1

Grilling

Preheat the grill or stovetop grill pan.

Prep Time: 5 mins

Cook Time: 10 mins

Step 2

Season the steak with salt, pepper, garlic powder, cumin, and chili powder.

Prep Time: 5 mins

Cook Time: 5 mins

Step 3

Grilling

Grill the steak for 4-5 minutes on each side, or until desired doneness.

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Resting

Remove the steak from the grill and let it rest for 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 5

Cutting

Slice the steak into thin strips.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Stove

In a large skillet, heat olive oil over medium heat.

Prep Time: 0 mins

Cook Time: 5 mins

Step 7

Stir-frying

Add bell peppers and onions to the skillet and cook until softened.

Prep Time: 0 mins

Cook Time: 5 mins

Step 8

Stirring

Add lime juice, garlic powder, cumin, chili powder, salt, and pepper to the skillet and stir to combine.

Prep Time: 2 mins

Cook Time: 0 mins

Step 9

Stir-frying

Add the sliced steak to the skillet and cook for an additional 2-3 minutes, until heated through.

Prep Time: 0 mins

Cook Time: 3 mins

Step 10

Serving

Serve the steak fajitas on a sizzling platter with warm tortillas, guacamole, sour cream, and salsa.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 18 g

Protein: 30 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	30 g	176.47%	176.47%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	4 g	10.53%	16%
Sugars	4 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%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	50 mg	55.56%	66.67%
Vitamin B6	30 mg	2307.69%	2307.69%
Vitamin B12	40 mcg	1666.67%	1666.67%
Vitamin E	15 mg	100%	100%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	10 mg	1%	1%
Iron	20 mg	250%	111.11%
Potassium	700 mg	20.59%	26.92%
Zinc	25 mg	227.27%	312.5%
Selenium	50 mcg	90.91%	90.91%

Recipe Attributes

Cuisines

Mexican

Chinese

Course

Drinks

Salads

Snacks

Sauces & Dressings

Appetizers

Main Dishes

Side Dishes

Soups

Events

Picnic

Barbecue

Meal Type

Breakfast

Dinner

Lunch

Snack

Supper

Kitchen Tools

Slow Cooker

Air Fryer

Cultural

Chinese New Year

Diwali

Oktoberfest

Passover

Difficulty Level

Medium

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