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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



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%

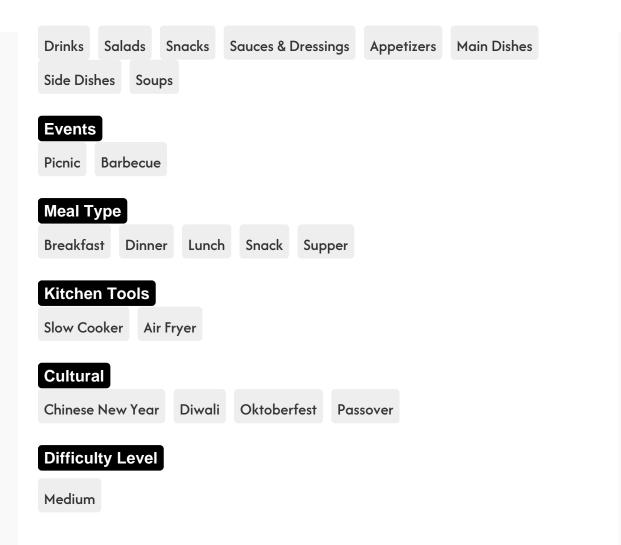
Recipe Attributes

Cuisines

Mexican

Chinese

Course



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