

Yield: 4 -6

Slow Cooker Steak Fajitas

These Slow Cooker Steak Fajitas are perfect for this time of year. Start your crockpot and let it go. When dinner time is upon you, you'll be ready to whip up a pretty quick meal!

Prep Time

10 minutes

Cook Time

4 hours

Total Time

4 hours 10 minutes



Ingredients

- 2 tablespoons red wine vinegar
- 1 tablespoon lime juice
- 1/4 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 1/4 teaspoon black pepper
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1 teaspoon garlic powder
- 1 1/2 pounds steak, choose the cut you'd like - in the slow cooker anything goes
- 3 bell peppers, sliced
- 1 medium onion, sliced
- flour tortillas
- sour cream, salsa, guacamole, black beans and rice for serving

Instructions

1. Make a paste with the vinegar, lime juice and all of the seasonings. If it is too dry to spread, add a few drops of water until it is spreadable.
2. Spread the seasoning on the steak and place the steak in the slow cooker. Add a few slices of onion on top.
3. Allow the slow cooker to cook on high for 4 hours.

ooking the veggies:

1. There are a few ways to do the veggies. You can toss them in the last hour of cooking time. Do not toss them in at the beginning or they will be mushy.
2. I prefer to add some minced garlic and olive oil and a bit of the fajita seasoning to a skillet on the stove and toss the veggies in over high heat until sizzling loudly and showing signs of some black.
3. Serve with flour tortillas, mexican rice, black beans, guacamole, sour cream and salsa.



Did you make this recipe?

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Cuisine: American

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