

RECIPE | PEPPERS

CROCKPOT FAJITAS



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Recipe by Shannah at My Suburban Kitchen

INGREDIENTS

Fajitas:

- 2 lb sliced beef (fajita slices)
- 2 tbsp fajita seasoning
- 1 package Pure Flavor® Aurora Bites, mini sweet peppers
- 1 onion, thinly sliced
- 1 cup cantina style salsa
- 1/2 cup water or broth

Pico De Gallo:

- 2 Pure Flavor® beefsteak tomatoes, seeded and chopped
- 1/4 cup chopped white onion
- 3 tbsp chopped cilantro
- 1 tbsp lime juice

DIRECTIONS

1. For Pico de Gallo, combine the chopped tomatoes, white onion, cilantro and lime juice in a bowl. Stir to combine. Refrigerate until ready to use.
2. Add beef to slow cooker. Sprinkle with fajita seasoning.
3. Top with Aurora Bites, onion slices, salsa, and broth or water. Cook on low for 6-8 hours.
4. Serve beef mixture in tortillas topped with Pico de Gallo.



TOTAL TIME

6 - 8 hours

PREP TIME

10 minutes

COOK TIME

6 - 8 hours

SERVES

6 - 8

COOKING LEVEL

Easy

MY
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KITCHEN