

# Steak Fajitas

Total Cook Time: 1 hour  
Contains raw meat, cook thoroughly  
Cook from Frozen  
Meals are 3-4 servings

\*For 6-8 servings, cook 2 meals in the same pot and use the cooking instructions in the parentheses

Prepare with (aka ingredients needed to prepare meal):

- Tortillas
- Optional toppings and garnishes: Sour cream, salsa, lettuce, shredded cheese, guacamole, lime juice

## Instant Pot Cooking Directions:

1. Locate fajita vegetables and keep them in the freezer until ready to use.
2. Open the meal and pop food into the pressure cooker pot. Add 1/3 cup (1/3 cup)\* of hot water.
3. Secure the lid and turn the pressure release knob to a sealed position. Cook at high pressure for 22 minutes.
4. When pressure cooking is complete, use a natural release. Open the lid and stir well to break up the slices of beef.
5. Cook the fajita vegetables as desired
  - a. Option 1 (easy): Scoop meat from pot; set aside and cover to keep warm. Cut open the bag of fajita vegetables and add them to the juices in the pot. Secure the lid and turn the pressure release knob to a sealed position. Cook at high pressure for 2 minutes. When pressure cooking is complete, use a quick release. Stir well.
  - b. Option 2 (best tasting): Heat some oil in a pan on the stove. Add the frozen fajita vegetables and some salt and pepper and sauté until tender.
6. To serve, place the desired amount of meat and veggies onto a warm tortilla. Top with desired toppings.

## Slow Cooker Cooking Directions:

1. Thaw meal completely in fridge. Add the said amount of liquid above. Cover and cook on LOW for 4-5 hours or HIGH for 2-3 hours, until the meat is tender. Add fajita vegetables 30 minutes before done. Continue with steps 4-6.

## Leftover Suggestions:

- Serve over a bed of lettuce and drizzle with salsa and sour cream. Alternatively, toast a hoagie bun topped with cheese under the oven broiler, then fill it with meat and veggies.

## Notes:

- This sliced steak might not look very appealing when you first open the pot, but rest assured, it's exactly as it should be. Just wait—you'll be amazed by how tender it is and the incredible flavor it delivers.

## Nutrition Facts

4 servings per container

Serving size  
1 cup (184g)

Calories per serving **210**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>	<b>Total Carbohydrate</b> 5g	<b>2%</b>
Saturated Fat 2g	<b>10%</b>	Dietary Fiber <1g	<b>3%</b>
Trans Fat 0g		Total Sugars 2g	
<b>Cholesterol</b> 85mg	<b>28%</b>	Includes 0g Added Sugars	<b>0%</b>
<b>Sodium</b> 610mg	<b>27%</b>	<b>Protein</b> 34g	

Vitamin D 0.1mcg 0% • Calcium 30mg 2% • Iron 2.3mg 15% • Potassium 450mg 10%  
Vitamin A 30mcg 4% • Vitamin C 1mg 2%

INGREDIENTS: BEEF, GREEN PEPPER, RED PEPPER, YELLOW PEPPER, ONION, WHITE WINE VINEGAR, LIME JUICE, SOY SAUCE (WATER, WHEAT, SOYBEANS, SALT, <0.1% OF SODIUM BENZOATE (PRESERVATIVE)), SALT, LIQUID SMOKE (WATER, NATURAL HICKORY SMOKE FLAVOR, VINEGAR, MOLASSES, CARAMEL COLOR, SALT), SPICE, ONION, CAYENNE

CONTAINS: WHEAT, SOY

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

