

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		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
4 servings per container		Total Fat 6g	8%	Total Carbohydrate 6g	2%
Serving size 1 cup (185g)		Saturated Fat 2g	10%	Dietary Fiber <1g	3%
Calories per serving 210		Trans Fat 0g		Total Sugars 2g	
		Cholesterol 85mg	28%	Includes 0g Added Sugars	0%
		Sodium 910mg	40%	Protein 35g	
Vitamin D 0.1mcg 0% • Calcium 30mg 2% • Iron 2.4mg 15% • Potassium 460mg 10% Vitamin A 60mcg 6% • Vitamin C 1mg 2%					

* 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.



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, SPICE, LIQUID SMOKE (WATER, NATURAL HICKORY SMOKE FLAVOR, VINEGAR, MOLASSES, CARAMEL COLOR, SALT), GARLIC, ONION, CAYENNE

CONTAINS: WHEAT, SOY