

Slow Cooker Salsa Beef Fajitas

Tender beef simmers with La Victoria salsa, onion, peppers and lime.

Prep Time	Cook Time	Total Time
10 mins	4 hrs	4 hrs 10 mins



5 from 3 votes

Course: Main Course Cuisine: American Keyword: Beef fajitas
Servings: 8 Calories: 322kcal Author: Sarah Olson

Equipment

- Slow Cooker - 4 quart or larger

Ingredients

- 2 lbs. beef strips (often labeled stir fry beef strips) or cut a 2lb. beef roast into strips.
- 1 yellow onion cut into rings
- 2 bell peppers cut into large strips (choose 2 different colors)
- 1 Tbsp. chili powder
- 1/4 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 lime
- 16 oz. LA VICTORIA® Thick 'n Chunky Salsa use mild or medium

For serving

- tortillas (corn or flour) warmed
- cheese
- sour cream
- LA VICTORIA® Thick 'n Chunky salsa

Instructions

1. Add the onion and bell peppers to the slow cooker.
2. Place the beef strips over the veggies.
3. Sprinkle the beef with the chili powder, garlic powder, salt and pepper.
4. Cut the lime in half and squeeze the juice over the meat and vegetables.
5. Pour over the LA VICTORIA® Thick 'n Chunky Salsa.
6. Place the lid on the slow cooker.
7. Cook on HIGH for 4 hours or LOW for 8 hours.
8. Serve with desired tortillas and toppings. Enjoy!

Notes

Can I use chicken instead of beef for this recipe?

- Yes! You can use chicken in place of beef in this recipe with great results.

- Use chicken tenders or cut your chicken into thick strips.
- Follow the rest of the recipe as directed.

Nutritional values do not include tortillas or toppings.

Nutrition

Calories: 322kcal | Carbohydrates: 8g | Protein: 21g | Fat: 23g | Saturated Fat: 9g | Cholesterol: 81mg |

Sodium: 597mg | Potassium: 559mg | Fiber: 2g | Sugar: 4g | Vitamin A: 1204IU | Vitamin C: 43mg |

Calcium: 45mg | Iron: 3mg

Slow Cooker Salsa Beef Fajitas <https://www.themagicalslowcooker.com/slow-cooker-salsa-beef-fajitas/>