



Air fryer Sirloin steak fajitas

Description

These Air Fryer Fajitas made with steak are a delicious addition to your Air Fryer meal rotation. Roasted peppers and onions with marinated steak pieces are all made in one device, your Air Fryer.

I'm a huge fan of making steak in my air fryer and I'm known for making it in all kinds of ways in my Air Fryer. I've done ribeye to serve alongside fries and salad, steak kebabs in the air fryer, and now I present air fryer steak fajitas.

This is one of those recipes that have come in handy on our taco Tuesdays weeknights. Aside from the marinating, it's quick and easy and clean-up is a breeze. I'm sure it's a recipe you'll add to your dinner rotations as well.

Ingredients

- 1.5 lbs top sirloin or flank steak sliced against the grain
- ¼ cup pineapple juice
- 2 Tablespoon lime juice
- 1 Tablespoon olive oil
- 1 Tablespoon soy sauce
- 1 Tablespoon minced garlic
- ½ Tablespoon chili powder
- 1 teaspoon cumin
- ½ teaspoon smoked paprika
- ½ red bell pepper sliced
- ½ green bell pepper sliced
- 1 onion sliced
- Salt and pepper to taste

Instructions

1. Combine pineapple juice, lime juice, olive oil, soy sauce, minced garlic, chili powder, cumin, and

smoked paprika. Pour over steak and allow to marinate for 2-4 hours in the refrigerator.

2. Place a piece of foil in the air fryer basket, and place peppers and onions in the basket. Spray with oil and sprinkle with a little salt and pepper.
3. Close and cook at 400 degrees Fahrenheit for 10 minutes. After 10 minutes, add steak pieces on top of the peppers. Close and cook at 400 degrees for 7 minutes, or until the steak is cooked to your liking.
4. Serve on tortillas. Top with your favorite fajita toppings, such as cheese, cilantro, sour cream, salsa, etc.

Amount Per Serving

CALORIES: 303kcal

Calories: 303kcal | Carbohydrates: 8g | Protein: 37g | Fat: 12g | Saturated Fat: 4g | Cholesterol: 102mg | Sodium: 361mg | Potassium: 734mg | Fiber: 1g | Sugar: 3g | Vitamin A: 940IU | Vitamin C: 37.4mg | Calcium: 54mg | Iron: 3.5mg

Category

1. Air Fryer Recipes

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