

slow cooker beef fajitas

This is a great weeknight recipe; it's simple and easy to prep. I'm a big fan of recipes that you can just put all the ingredients into the slow cooker, set it and forget it. I'm a huge fan of my slow cooker on Sundays. I do my meal prep Sunday mornings so the last thing I want to do Sunday night is cook. This is where my slow cooker comes in! If you can I would put the slow cooker on high for only 4-5 hours for this recipe. I find the veggies stay more crisp on shorter cooking time. But either way it will be delicious! The avocado cream is a great dairy free alternative to the usual sour cream. Enjoy it!

xoxo,

Kristin

- 1) In a slow cooker combine the onion, green pepper, jalapeno, chili powder, cumin, garlic and a teaspoon of salt.
- 3) Cut the steak into 4 portions then add to cooker along with tomatoes. Cover and cook on low for 8 hours or on high for 4 to 5 hours.
- 4) About a half hour before the beef is finished, make the avocado cream. Slice the avocado in half, remove the pit and scoop the flesh into a food processor. Add the coconut milk (solid part only) lime zest and juice and salt. Blend to desired consistency. Refrigerate until ready to serve.
- 5) Combine the romaine lettuce and spinach in a bowl for the salad. Place in individual bowls and top with fajitas mixture.
- 6) You can top the salad with the avocado cream, fresh salsa, lime or cilantro.

Recipe by Kristin