

# Slow Cooker Round Steak Fajitas with Veggies

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Prep time: 15 minutes

Cook time: 4-6 hours

Yield: 8-12 fajitas

## Ingredients:

- 2 pounds round or flank steak
- ¼ cup apple cider vinegar, divided
- 1½ cups apple juice or wheat beer, divided
- 1 jalapeno, seeded and sliced
- 2 Tablespoons chili powder
- 1½ teaspoons garlic powder
- Pinch of crushed red pepper
- Salt & pepper to taste
- 3 bell peppers of assorted color, sliced
- 1 large onion, sliced
- Tortillas (optional)

## Instructions:

1. Wash hands with soap and warm water.
2. In a large bowl or plastic bag, add steak, 2 Tablespoons vinegar, and ¾ cup apple juice or beer. Cover bowl or seal plastic bag and marinate in a refrigerator overnight or for at least 2 hours. (Wash hands after touching raw meat)
3. Place steak in a slow cooker and discard marinade. Wash hands and counter after touching raw meat.
4. In a medium sized bowl, combine the remaining 2 Tablespoons vinegar, ¾ cup apple juice or beer, jalapeno, and seasonings.
5. Pour seasonings over the steak in slow cooker. Cook on low for 3-4 hours.
6. Add sliced bell peppers and onion on top of meat in slow cooker. Cook on low heat for 1-2 more hours, or until internal temperature of steak reaches 145°F with a food thermometer.
7. Remove veggies from slow cooker. Slice steak into strips. Serve with tortillas (optional) and toppings, such as sliced spinach, salsa, guacamole, or hot sauce.

