

New York Times **Bestselling Author**

SUSAN MALLERY

Easy Slow Cooker Beef Fajitas

Ingredients:

- ♥ 3-lb boneless beef roast
- ♥ Salt & pepper
- ♥ Vegetable oil
- ♥ 2 onions
- ♥ 1 C orange juice
- ♥ 1 packet of taco seasoning
- ♥ 1 4-oz can of diced chilies



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Instructions:

Sprinkle the roast with salt and pepper. Preheat a cast iron skillet over medium/low heat, then add 1-2 tablespoons of vegetable oil and heat for 30 seconds. Brown beef roast for 2-3 minutes per side, adding more oil if needed.

Slice onions about ½ inch thick and do not separate the slices. Lay them flat in the bottom of the slow cooker. Put the browned beef roast on top of the onions. Mix together the orange juice, taco seasoning, and canned chilies, then pour over the beef. Cook on low for 8-10 hours.

Shred the beef with a fork. Wrap in flour tortillas or whole leaves of romaine lettuce for a low-carb option. Serve with shredded cheddar cheese and, if desired, sour cream, onions, tomatoes, avocados, chips, and salsa.

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