



Air Fryer Steak Fajitas

Obsessed with your air fryer- but need more healthy recipes to make? These delicious marinated steak fajitas are perfect- full of flavor, and a delicious recipe to make post weight loss surgery.

Ingredients:

- 1/8 Cup Pineapple Juice
- 1 Tbsp Lime Juice
- 1/2 Tbsp Avocado Oil
- 1/2 Tbsp Soy Sauce
- 1/2 Tbsp Minced Garlic
- 1/2 Tbsp Chili Powder
- 1/2 Tsp Cumin
- 1/2 Tsp Paprika
- 3/4 Lb Top Sirloin
- 1/4 Red Bell Pepper
- 1/4 Green Pepper
- 1/4 Onion
- Non-stick Cooking Spray

Directions:

1. Mix pineapple juice, lime juice, avocado oil, soy sauce, minced garlic, chili powder, cumin, paprika into a bowl.
2. Slice Sirloin against the grain.
3. Pour mixture over steak. Cover and let marinate in the fridge for 2-4 hours.
4. Line air fryer basket with foil and spray with non-stick cooking spray
5. Place onion and bell pepper over foil and Air Fry for 10 minutes at 400°
6. Add steak and continue to air fry for 10 more minutes at 400°
7. Serve and Enjoy!



"It does not matter how slowly you go, as long as you don't stop." - Confucius