

Keto Beef Fajitas Bowls

deliciouslittlebites.com

Servings: 4

Ingredients

Marinade:

- 1/4 cup extra virgin olive oil
- 1/2 cup lime juice
- 3 cloves garlic * minced
- 1 tablespoon Swerve Brown Sugar Substitute * or brand of your choice
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon oregano
- 1/4 cup loosely packed cilantro leaves * roughly chopped

Fajita Vegetables:

- 3 sweet peppers * any combination of red, orange and yellow
- 1 onion

Cauliflower Rice:

- 4 cups cauliflower rice * from one medium head
- 1 tablespoon extra virgin olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 pound beef * cut into very thin strips

Toppings:

- 1 avocado * cut into slices
- extra fresh cilantro * optional, for garnish

Steps

1. Combine the olive oil, lime juice, garlic, brown sugar, chili powder, cumin, crushed red pepper, salt, smoked paprika, oregano and cilantro leaves in a medium bowl. Whisk to blend.
2. Reserve half of the marinade for later use.
3. Add the beef strips to the remaining marinade, toss to coat, and let sit while you prepare the vegetables.
4. Cut the peppers and onions into thin strips and set aside.
5. Heat 2 large skillet over medium-high heat.
6. Add the beef strips to one skillet and cook, stirring occasionally, until no longer pink in the center, about 5-7 minutes. Remove to a plate.
7. Add the olive oil and cauliflower rice to the second skillet and season with salt and pepper. Cook until tender, stirring often, about 10-15 minutes.
8. After removing the beef, add the peppers, onions and 2-3 tablespoons of the reserved marinade to the same skillet and cook until just charred and fork tender, about 5-7 minutes.
9. Assemble the bowls with equal amounts of the cauliflower rice, beef strips, and vegetables. Top with avocado, cilantro, and drizzle with reserved marinade, if desired.

