

# Easy Steak Fajitas

One bag makes about 1 Medium Harvest Right Tray\*

[John in Bibs': Meal In A Mylar Bag Freeze Dried Steak Fajitas And Fried Rice MRE Ep96](#)

## Ingredients:

1 bag Great Value  
Brand Frozen Steak  
Fajita mix



## Directions:

1. Bake the Fajita mix according to the directions on the package.
2. Place on lined harvest right trays and cool or freeze solid
3. Freeze Dry
4. Store Appropriately (See Tips and Tricks for storage help)
5. I also freeze dried individual servings of picante sauce and Easy Chicken Fried Rice to go with the Fajitas.

**Cycle Time:** Varies

**Rehydration:** Add boiling water to Steak Fajita mix, stir, cover and let sit for 3-5 minutes. Check, if still water but not tender let sit longer, if no water and not tender add more water. Once tender, you can pour any excess water off.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray