

# Steak Fajita Casserole

This recipe filled 2 medium trays with a serving for 1 left over. \*

[John in Bibs':Steak Fajita Casserole Freeze Dried Ep265](#)

## Ingredients:

2.5 lbs Top Round,  
Sirloin, or Strip Steak  
cut into Strips

2 Medium Yellow  
Onions chopped

2 C Pace Chunky Salsa

3 Sweet Bell Peppers  
cut into strips

2 Steak Fajita  
Seasoning Packets

1 C Chicken or Beef  
Broth

1.5 C Long Grain White  
Rice



## Directions:

1. Remove as much fat as possible as you cut the steak into strips.
2. Place steak strips, peppers, onions, salsa and fajita seasonings, and broth into a crock pot.
3. Cook on low, in your crock pot, for 8 hours.
4. Add rice, stir and let cook for another 45 minutes to an hour. If rice is not cooked, and you are low on moisture add a little more water.
5. Line your trays, spread evenly on the tray, make sure to not overload.No more than 2.5lbs per medium tray. I set my dividers to ten portions and am considering 3 portions to be 1 serving.
6. Cover with lids and freeze until solid.
7. Freeze dry.
8. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** My cycle time was about 40 hrs

**Rehydration:** Add about 1 Cup of boiling water, stir, seal and let stand for 2 minutes. Stir, seal, and let stand for another 2 minutes.



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Cycle times & rehydration for reference only

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