

Slow Cooker Steak Burritos

This family recipe of simple ingredients has been converted to the slow cooker producing the tenderest steak filling for burritos.

Prep Time	Cook Time	Total Time
10 mins	3 hrs	3 hrs 10 mins



Course: Main Course Cuisine: Mexican Keyword: Steak Burritos
 Servings: 4 Calories: 208kcal Author: Sarah Olson

★★★★★
 5 from 2 votes

Equipment

- Slow Cooker Size: 4 quart or larger

Ingredients

- 16 oz. picante salsa any heat level; I used Pace
- 1 lb. top sirloin 1 inch cubes, trimmed of fat
- 1/8 tsp. salt to taste
- 1/8 tsp. pepper to taste
- 1/4 tsp. onion powder
- 1 Tbsp. vegetable oil

For Serving

- Tortilla Land Tortillas
- sour cream
- cheese

Instructions

1. Toss the beef cubes with salt, pepper, and onion powder.
2. On the stove, heat a skillet over medium-high heat.
3. Once hot, add the oil to the pan.
4. Add the beef and brown on all sides; the meat won't be cooked through.
5. Pour in the salsa and scrape up any meaty bits off the bottom of the pan.
6. Transfer it all to the slow cooker.
7. Put the lid on, and set to HIGH for 3 hours. Do not open the lid during cooking time.
8. Serve on tortillas with cheese and sour cream. Enjoy!

Notes

Nurtitional values do not include the tortillas or toppings.

Nutrition

Calories: 208kcal | Carbohydrates: 8g | Protein: 27g | Fat: 8g | Saturated Fat: 4g | Cholesterol: 67mg
 | Sodium: 936mg | Potassium: 728mg | Fiber: 2g | Sugar: 4g | Vitamin A: 544IU | Vitamin C: 2mg |
 Calcium: 59mg | Iron: 2mg

Slow Cooker Steak Burritos <https://www.themagicalslowcooker.com/slow-cooker-steak-burritos/>