

Mexican Botana Platter

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

At the very tip of Texas this beef and chicken fajita bean cheese guacamole and sour cream recipe has always been an allinone hit at restaurants or any gettogether Serve with Spanish rice and fresh warm flour tortillas You can also use grilled shrimp or sausage as your meat and save time by using tortilla chips in the bag but the taste wont be authentic

Ingredients

- - 2 pounds beef skirt steak - 2 pounds boneless chicken thighs - 2 teaspoons fajita seasoning - 2 ½ teaspoons garlic powder
- divided - 2 cups refried beans - salt to taste - lemon pepper to taste - 4 avocados — peeled
- pitted
- and mashed - 1 cup corn oil - 24 corn tortillas - 1 medium green bell pepper
- chopped - 1 medium onion
- chopped - ? bunch cilantro
- chopped - 1 (16 ounce) package shredded American cheese - 12 ounces sour cream - 2 large tomatoes
- chopped - 4 pickled jalapeño peppers
- sliced (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Rub beef and chicken with fajita seasoning and 2 teaspoons garlic powder. Cut beef and chicken into 1-inch strips
2. and set aside. Warm refried beans in a saucepan over medium-low heat. Stir salt
3. lemon pepper
4. and 1/2 teaspoon garlic powder into mashed avocados. Set aside. Heat corn oil in a deep skillet over medium-high heat. Cut tortillas in half
5. then cut in half again to make 4 triangular pieces per tortilla. Place as many tortilla pieces into the skillet as fit without overlapping
6. and fry until crisp; remove crisp tortillas to paper towels. Repeat this process with remaining tortilla pieces. Discard oil
7. and wipe out skillet. Return skillet to medium heat
8. and stir in beef
9. chicken
10. bell pepper
11. and onion. Cook
12. stirring occasionally
13. about 7 minutes
14. then stir in cilantro. Layer the tortilla pieces along the bottom of a large baking dish. Spread refried beans evenly over tortilla pieces. Sprinkle cheese over beans
15. then spread meat mixture evenly on top. Bake in preheated oven until cheese and beans are bubbly
16. about 20 minutes. Remove from oven
17. and drop sour cream and guacamole by tablespoonfuls in various places across the top. Sprinkle tomatoes and jalapeños on top.