

Air Fryer Turkey Fajitas

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

Marinated turkey breast is airfried with vegetables for a nofuss nomess TexMex dinner I dont add any salt the spices vegetables and lime are bursting in flavor Serve with your favorite salsa and fresh tortillas

Ingredients

- - 1 tablespoon chili powder - 1 tablespoon ground cumin - ½ tablespoon paprika - ½ tablespoon dried Mexican oregano - 1 teaspoon freshly ground black pepper - 1 teaspoon garlic powder - ½ teaspoon onion powder - 2 limes
- divided - 1 pound skinless
- boneless turkey breast
- cut into 1/2-inch thick slices - 1 ½ tablespoons vegetable oil
- divided - 1 large red bell pepper
- sliced into strips - 1 medium yellow bell pepper
- sliced into strips - 1 large red onion
- halved and sliced into strips - 1 jalapeno pepper
- seeded and chopped
- or more to taste - ¼ cup chopped fresh cilantro

Instructions

1. Mix chili powder
2. cumin
3. paprika
4. oregano
5. pepper
6. garlic powder
7. and onion powder together in a small bowl. Squeeze the juice of 1 lime over the turkey breast. Sprinkle seasoning mixture over the meat. Add 1 tablespoon oil. Toss to coat and set aside. Place bell peppers and onion into a bowl and cover with remaining oil. Toss to coat. Preheat an air fryer to 375 degrees F (190 degrees C) according to manufacturer's instructions. Cook the bell peppers and onion in the preheated air fryer for 8 minutes. Shake and cook another 5 minutes. Add jalapenos. Cook for 5 minutes. Open the basket
8. shake
9. and place turkey strips in one single layer on top of the vegetables. Close the basket and cook
10. 7 to 8 minutes. Open
11. shake the basket to distribute mixture
12. and continue to cook until turkey strips are a bit crispy and no longer pink in the centers and peppers are tender
13. about 5 minutes more. Remove the basket and place the fajitas in a bowl or on a platter. Top with cilantro and squeeze juice of remaining lime over.