

These Fajita Bombs Are My Favorite Way to Wrap Up a Weeknight

Best of all? They come together in under 30 minutes-and require just one skillet.



TIME
30 min

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INGREDIENTS

- 1 lb flank steak, thinly sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 small onion, sliced
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon cumin
- Salt and pepper, to taste
- 1 cup shredded Mexican cheese blend
- 6 small flour tortillas
- 1/2 cup sour cream (for serving)
- 1/2 cup guacamole (for serving)
- 1/2 cup salsa (for serving)

DIRECTIONS

- 1.** ? Step 1: Cook the Steak: Heat 1 tablespoon olive oil in a skillet over medium-high heat. Add sliced flank steak and season with garlic powder, onion powder, smoked paprika, cumin, salt, and pepper. Sear for 3-4 minutes per side, then remove from skillet and set aside.
- 2.** ? Step 2: Sauté the Veggies: Add the remaining 1 tablespoon olive oil to the same skillet. Sauté the red and green bell peppers with sliced onion for 3-4 minutes until softened and slightly charred. Remove from heat.
- 3.** ? Step 3: Build the Bombs: Lay out flour tortillas. Sprinkle a layer of shredded cheese in the center. Top with a portion of steak and sautéed veggies.
- 4.** Fold each tortilla into a tight, sealed bundle (like a burrito but smaller).
- 5.** ? Step 4: Crisp the Bombs: Heat a clean skillet over medium heat (no oil needed if it's nonstick). Place fajita bombs seam-side down and cook for 2-3 minutes per side, pressing lightly, until golden brown and crispy.
- 6.** ? Step 5: Serve and Dip: Serve hot with sour cream, guacamole, and salsa for dipping.

SWAPS & NOTES

Protein: Use chicken or mushrooms for a different twist.
Cheese: Pepper Jack, cheddar, or mozzarella work great.

Tortillas: Corn tortillas can be used, but they'll be more delicate to fold.

Add heat: Toss in jalapeños or hot sauce to spice things up.

TIPS FOR SUCCESS

Don't overfill: Keep the fillings compact so the tortillas seal and stay crispy.

Let them rest: Give each bomb 1-2 minutes after cooking to firm up before slicing.

Use a press: Gently flatten with a spatula in the pan for a crunchier crust.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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