

Fajita vs Enchilada (vsdiff.com)

Attribute	Fajita	Enchilada
Typical origin	Texas/Mexican *ranchero* tradition (20th century)	Mesoamerican roots, modern forms popularized 19th–20th century
Tortilla	Warm <i>flour</i> tortilla (often soft, hand-held)	Usually <i>corn</i> tortilla, rolled or folded and sauced
Main assembly	Grilled strips stacked or served deconstructed	Filled, rolled, and covered with sauce
Sauce	Served alongside (salsas, guacamole, crema)	Integral—red, green, or mole sauces
Common proteins	Skirt steak, chicken, shrimp (sliced)	Shredded chicken, cheese, beef, beans (whole pieces)
Texture & eating style	Charred, tender strips , hand-held	Saucy, moist , eaten with utensils
Typical side dishes	Peppers & onions, rice, beans	Rice, beans, crema, pickled onion
Regional variants	Tex-Mex (grilled focus), Sonoran	Enchilada verde, suizas, mole enchiladas

Source: <https://vsdiff.com/fajita-vs-enchilada/>