

Sheet Pan Steak Fajitas

Ingredients

Seasonings:

- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1/2 - 1 tsp sea salt (to taste)
- 1/8 tsp cayenne pepper (optional)

Fajitas:

- 12 oz flank steak (sliced into 1/4" strips across the grain)
- 3 tbsp olive oil divided
- 1 1/2 tbsp fresh cilantro finely chopped
- juice from 2 limes divided
- 1/2 tsp Worcestershire sauce
- 4 medium bell peppers thinly sliced
- 1 medium red onion thinly sliced

Directions

1. Preheat oven to 400 degrees and grease a large baking sheet (use two if necessary). For easier cleanup, you can also line with parchment paper or foil.
2. Combine the ingredients for the seasonings in small bowl or bag and mix.
3. In a large zip-top bag, add the steak and drizzle with 1 1/2 tbsp olive oil, juice from 1 lime, Worcestershire sauce and chopped cilantro. Sprinkle with 2/3 of the fajita seasonings. Toss to coat well. (If time permits, marinate at least 30 mins or covered in the fridge for up to 3 hrs).
4. Spread the vegetables in an even layer on prepared sheet pan. Try not to overlap too much and keep everything in a single layer. (Use two sheet pans if necessary). Drizzle with remaining 1 1/2 tbsp olive oil and season with remaining one third (1/3) of the seasonings. Toss to coat well.
5. Bake in preheated oven for 10-15 minutes (depending on how done you like your vegetables) or until peppers are tender. (If steak was marinating in the fridge, remove and allow to sit at room temperature while the vegetables are cooking).
6. Remove sheet pan from oven, flip and push the vegetables to the sides of the pan. Add steak strips in a single layer to the center of the pan, making sure not to overcrowd the pan. Broil on high for 3 minutes or until desired doneness (flip as needed).
7. Serve with tortillas, sliced avocado and your favorite toppings.
8. To bake tortillas: wrap in aluminum foil and add to the top rack of the oven while the chicken is baking for about 5 minutes.

