

Sheet Pan Steak Fajitas



prep time
~1 hour



total time
~1 hr, 25 min



servings
4

Ingredients

- 906g flank steak
~ 28 servings of protein
- 1 yellow bell pepper
~ 1 serving of veggies
- 1 red bell pepper
~ 1 serving of veggies
- 1 orange bell pepper
~ 1 serving of veggies
- 2 tablespoons of olive oil
~ 2 servings of fat
- 1 small onion - you pick the color!
~ ½ serving of veggies
- 2 teaspoons of kosher salt
- 1 tablespoon of chili powder
- 2 teaspoon of garlic powder
- 2 teaspoon of onion powder
- 1 teaspoon of ground cumin
- 1 teaspoon of smoked paprika
- 1 tablespoon of freshly squeezed lime juice
- 1/2 tablespoon of coconut aminos
- Optional Sides: rice, beans, roasted sweet potatoes
- Optional Toppings: limes, fresh cilantro, jalapenos

Instructions

- 1 Preheat oven to 450 degrees.
- 2 In a small bowl combine salt, pepper, chili powder, garlic powder, onion powder, cumin and paprika. Divide spice mixture in half.
- 3 In a large plastic storage baggie, combine 1 tablespoon of olive oil, lime juice, coconut aminos and 1/2 of spice mixture.
- 4 Add steak to plastic storage baggie and turn to coat, let steak marinate at room temperature while slicing peppers and onions.
- 5 Slice peppers and onions into 1/4 in slices.
- 6 Add peppers and onions to sheet pan, drizzle with 1/2 a tablespoon of olive oil and sprinkle with remaining spice mixture, turning to coat.
- 7 Move bell peppers and onions to outer edges of sheet pan and place steak in the middle.



- 8 Cook at 450 degrees for 15 minutes, then broil on high for additional 2 minutes.
IMPORTANT- for juicy and tender steak, let rest at least 10 minutes and cut against the grain.
- 9 Sprinkle with fresh cilantro and a squeeze of fresh lime juice before serving.
- 10 Serve over rice, beans or any carb of your choice!

Whole Recipe Breakdown:

28 Servings Protein

0 Servings Carb

2 Servings Fat

3.5 Servings Veggies

simple dinner

