



Fast! Sheet Pan Organic Sirloin Steak Fajitas

with Guacamole & Salsa



under 20min



2 Servings

Picture a sizzling platter of fajitas making its way toward the table. Does it get any better than that? Yes! We swap out the messy stovetop griddle for a one baking sheet meal that packs all the flavor without the splatter. Tender slices of beef tossed with taco seasoning broil alongside peppers and onions. Build your fajitas at the table with all the classic fixings: flour tortillas, guacamole, cilantro, and sour cream.

What we send

- 1 bell pepper
- 1 medium yellow onion
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 1 oz sour cream ⁷
- 2 oz guacamole
- 4 oz salsa
- ¼ oz fresh cilantro
- 10 oz pkg organic steak

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microwave

Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 36g, Carbs 66g, Protein 33g



1. Prep ingredients

Preheat broiler with rack in top position. Halve **pepper**, remove stem and seeds, then slice into ½-inch wide strips. Halve **onion**, then cut into ½-inch thick slices through the root end.

Pat **steaks** dry and thinly slice.



2. Broil veggies

On a rimmed baking sheet, toss **peppers** and **onions** with **1½ tablespoons oil** and **a generous pinch each of salt and pepper**; arrange in a single layer. Broil on top oven rack until veggies are tender, about 5 minutes (watch closely as broilers vary).



3. Season beef

While **veggies** broil, in a medium bowl, combine **beef**, **all of the taco seasoning**, and **1 tablespoon oil**; toss to coat.



4. Broil beef

Once **veggies** have broiled for 5 minutes, remove baking sheet from oven and carefully push veggies to one half of the baking sheet. Place **seasoned beef** on the empty half of the baking sheet. Broil on top oven rack until veggies are lightly charred, and beef is cooked through, 3-5 minutes (watch closely).



5. Warm tortillas & assemble

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave 30 seconds at a time until warmed through.

In a small bowl, thin **sour cream** by adding 1 teaspoon water at a time, as needed. Season with **salt** and **pepper**.

Serve **tortillas** filled with **veggies** and **beef**. Top with **sour cream**, **guacamole**, **salsa**, and **torn cilantro**.



6. Serve

Enjoy!