



Sheet Pan Steak Fajitas

with Guacamole



20-30min



2 Servings

Hearty, spiced steak mixes with sizzling fresh veggies in these light, yet filling, fajitas. A homemade spice paste infuses steak with Tex-Mex flavor before crisping under the broiler alongside fresh bell peppers and onions. We lay them on toasted flour tortillas with a dollop of guacamole, a sprinkle of cilantro, and a final squeeze of lime for this crowd-pleaser.

What we send

- 1 yellow onion
- garlic
- 10 oz pkg sirloin steaks
- 1 bell pepper
- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole
- ¼ oz taco seasoning

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 44g, Carbs 80g, Protein 47g



1. Prep veggies & garlic

Preheat broiler with a rack in the upper third.

Halve **onion** and cut into ½-inch thick slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



4. Broil tofu & veggies

On one side of baking sheet, toss **onions** and **peppers** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Broil on the top rack until browned and crisp in spots, 7-9 minutes (watch closely).

On open side of baking sheet, carefully toss **steak** with **spice paste** directly on sheet. Return baking sheet to oven and broil for an additional 3-4 minutes (watch closely).



2. Prep steak

Pat **steaks** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until browned, 1-2 minutes per side (steak will not be cooked through).



5. Finish prep

Transfer **steaks** to a cutting board to rest. Meanwhile, coarsely chop **cilantro**. Cut **limes** into wedges.

Toast **1 tortilla** at a time over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, warm in a skillet or wrap in damp paper towels and microwave until warmed through.)



3. Prep spice paste

In a small bowl, stir to combine **taco spice**, **chopped garlic**, **half of the tomato paste** (save rest for own use), and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



6. Serve

Cut **steak** into slices. Serve **steak** and **veggies** in **warmed tortillas** with **guacamole**, **lime wedges**, and **cilantro**. Enjoy!