



Sheet Pan Steak Fajitas

Let's cut the prep!



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 bell 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
- ½ lb sirloin steak slices ^{6,17}
- 6 (6-inch) flour tortillas ¹
- 2 pkts sour cream ⁷
- 2 oz guacamole
- 4 oz salsa
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 63g, Carbs 54g, Proteins 29g



1. Prep ingredients

Preheat broiler with the top rack 6-inches from heat source. 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.



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).



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

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave in 30-second bursts until tortillas are warmed through. (Alternatively, heat a small skillet over medium-high and cook tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side.)



3. Season beef

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



6. Serve

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