



20-Min: Sheet Pan 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 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
- ½ lb shaved sirloin steak ^{6,17}
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ¹
- 2 (1 oz) 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

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 680kcal, Fat 36g, Carbs 60g, Proteins 25g



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).



3. Season beef

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

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.)



6. Serve

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