

Sheet-Pan Steak Fajitas

Ingredients:

- 1-pound flank steak, chicken, or moose sliced against the grain into 1/2-inch strips
- 2 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup olive oil
- 1 teaspoon garlic, minced
- 1 onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1 green bell pepper, thinly sliced
- 10 tortillas, flour or corn
- Lime wedges
- Fresh cilantro, chopped

Directions

1. Preheat oven to 400°F.
2. In a small bowl combine chili powder, cumin, garlic powder, paprika, salt, pepper. Stir until evenly mixed.
3. In a large bowl add steak, onions, and bell peppers. Drizzle with olive oil, sprinkle with minced garlic, and mix everything until it is evenly coated in oil.
4. Sprinkle seasoning mix over everything; mix again until everything is evenly coated.
5. Line sheet pan with foil.
6. Lay all vegetables and meat onto pan. Keep to single layer with no overlap.
7. Cook for about 12 — 20 minutes or until steak reaches desired doneness and vegetables are cooked but still crisp.
8. With about 5 minutes left before done, cover tortillas in aluminum foil; place on top of baking pan to warm up.
9. Serve with lime wedges, and fresh cilantro.

Nutrition Facts

Serving Size 2 fajitas (288g)
Servings Per Container 5

Amount Per Serving

Calories 320 **Calories from Fat 70**

% Daily Value*

Total Fat 8g **12%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

Cholesterol 65mg **22%**

Sodium 100mg **4%**

Total Carbohydrate 38g **13%**

Dietary Fiber 7g **28%**

Sugars 7g

Protein 25g

Vitamin A 25% • **Vitamin C 210%**

Calcium 4% • **Iron 10%**

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

