



SPICY STEAK SHEET TRAY FAJITAS

Ingredients:

2 each Bell peppers, julienned
1 each Onion, julienned
2 teaspoons Salt
1 teaspoon Crushed red pepper flakes
1 tablespoon Oregano, dried
2 tablespoons Olive oil
12 each Flour tortillas, Mission carb balance

Marinade:

1.5 pounds Flank steak, trimmed, sliced
1/2 cup Lime juice, fresh
1/4 cup Soy sauce
3 tablespoons Chipotle in adobo, minced
1 tablespoon Garlic, fresh, minced
1 tablespoon Cumin, ground

Method:

- In a large bowl or Ziploc bag combine, bell peppers, onions, salt, pepper flakes, oregano and olive oil. Toss to evenly combine.
- In a separate large bowl or Ziploc bag combine, steak, lime juice, soy sauce, chipotle, garlic, and cumin. Toss to evenly combine.
- Store marinated steak in refrigerator for at least 30 minutes or up to 24 hours.
- Preheat oven to 400 degrees.
- Line a large sheet tray with parchment paper.
- Place vegetables and marinated steak on the same sheet tray. Evenly spread out the contents.
- Bake for 12 minutes.
- Remove from oven and build fajitas using tortillas.
- Garnish with; guacamole, pico de gallo, and fresh cilantro.



Serves: 6

Serving Size: 2 fajitas: ~4 ounces meat, 2 tortillas, ~1/2 cup vegetables

Calories: 460

Fat: 24 grams

Carbohydrates: 27 grams

Protein: 36 grams