

Sheet pan Flank Steak Fajitas

Servings: 4 Calories: 546kcal

Ingredients

Marinade

- 1 cup lime juice
- 2 Tbs brown sugar
- 1/3 cup soy sauce
- 2 Tbs minced garlic
- 2 tsp cumin
- 1 tsp paprika
- 1/2 tsp coriander
- 1 tsp onion powder
- 1/2 cup cilantro chopped
- 1/4 cup olive oil

Fajitas

- 2 lbs flank steak
- 4 bell peppers
- 1 red onion Large

To serve

- Corn tortillas
- Avocado
- 1-2 Lime for garnish
- 1 tsp cilantro chopped for garnish

Instructions

In a large bowl combine all the marinade ingredients and stir well.

Add flank steak to the bowl.

Marinate for at least 30 minutes, up to 12 hours

Preheat oven to 400 degrees

Meanwhile, slice peppers and onions into strips

Place peppers and onions on a sheet pan, spread out so they are in one layer

Place flank steak on center of pan, and dump marinade over top of the veggies to season



Bake at 400 degrees for 10 minutes.

Leave pan in oven and turn heat up to 450 degrees, and bake another 10 minutes. It should just get to 450 right before the ten minutes are up. This is to finish the flank steak and veggies and get a little caramelization.

When done cooking, remove from oven, sprinkle additional cilantro over the top and rest for 5 minutes to allow juices to reabsorb.

Slice flank steak on a bias, against the grain, to form thin, tender pieces that are easy to eat.

Assemble fajitas with peppers, onions, and steak. Add avocado, and squeeze some lime over.

Notes

Adjust cooking time based on thickness and preferred doneness of the flank steak. Marinate for at least 30 minutes, but up to 12 hours. Rest steak before cutting. Cut on the bias, against the grain into thin strips to help it be tender as flank steak can be tough.

Nutrition - Calories: 546kcal, Carbohydrates: 26g, Protein: 53g, Fat: 25g