

## Sheet Pan Beef Fajitas

Jacob · 28/09/2024



### Prep Time

5 mins

### Difficult

Medium

### Servings

40 mins

### Description

Treat your family to fajita night with this simple sheet pan beef fajita recipe. A deliciously seasoned flank steak cooks in the oven alongside onions and bell peppers and is ready in no time to be served on warm tortillas with your favorite toppings such as avocado, sour cream, and pico de gallo.

### Ingredients

- - 2 medium bell peppers
- sliced - 1 medium onion
- sliced - 1 tablespoon olive oil
- divided - 1 ½ teaspoons salt
- divided - 1 teaspoon chili powder
- divided - ¾ teaspoon garlic powder - ¾ teaspoon ground black pepper
- divided - ½ teaspoon ground cumin
- divided - 1 (1 1/2-pound) flank steak - 2 medium limes
- quartered - 6 (6 inch) flour tortillas
- warmed

### Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Line a sheet pan with foil. Combine bell peppers
  2. onion
  3. 2 teaspoons oil
  4. 3/4 teaspoon salt
  5. 1/2 teaspoon chili powder
  6. garlic powder
  7. 1/4 teaspoon pepper
  8. and 1/4 teaspoon cumin on the prepared pan; toss to coat. Spread veggie mixture around the sides of the pan creating a space in the center. Place flank steak in center of pan and brush with remaining 1 teaspoon oil. Sprinkle steak with remaining salt
  9. chili powder
  10. pepper
  11. and cumin and rub to evenly coat. Bake in the preheated oven until veggies are tender and browned around the edges and steak is beginning to firm and is hot and slightly pink in the center
  12. 12 to 14 minutes
  13. or to desired degree of doneness. An instant-read thermometer inserted into the center of the steak should read 140 degrees F (60 degrees C) for medium. Transfer steak to a cutting board and rest
  14. 5 to 10 minutes. Thinly slice steak and return to the sheet pan. Add lime wedges and serve with tortillas.
- Allrecipes