

INGREDIENTS

- 1 Tbsp Chili powder
- 1 tsp Ground cumin
- 1/2 tsp Ground paprika
- 1/2 tsp Salt
- 1/2 tsp Black pepper
- 2 Tbsp Olive oil
- 1 1/2 cup Red and green bell peppers, sliced thin
- 1/2 cup Yellow onions, sliced thin
- 1 lb Flank steak or Skirt steak
- 6-8 Whole grain tortillas

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Add 1 Tbsp of olive oil to a large rimmed baking sheet, and spread the oil around evenly.
3. Place beef on the sheet pan, season both sides with salt and pepper, and cook until internal temperature reaches 145°F (about 12-15 minutes).
4. Prepare the seasoning by stirring the chili powder, cumin, paprika, salt, and pepper in a small bowl until well combined. Set aside.
5. Add remaining 1 Tbsp of oil to a sautee pan over medium heat. When oil is shimmering, add vegetables and homemade fajita seasoning.
6. When vegetables are tender, add the juice of 1 lime (optional) and transfer to a bowl.
7. Allow beef to rest at least 10 minutes and then cut the beef into thin strips, making sure to cut the beef against the grain to ensure it is tender.
8. Serve beef with vegetables in warmed whole-grain tortillas, adding additional toppings as needed (avocado, cheese, salsa, etc).



Beef Fajitas



4-6 servings



30-40 minutes

You might be about to prepare the easiest and most tasty beef fajitas you've ever had! With the holiday season upon us, you can easily double or triple this recipe for a crowd. Serve with your favorite cheese and guacamole, and you're all set!



© Ivy Kids LLC