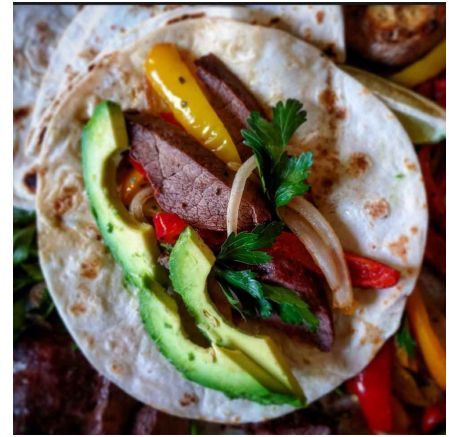


SHEET PAN STEAK FAJITAS

Recipe contributed by @WyleGourmet

These sheet pan steak fajitas make an easy, healthy and flavorful family dinner everyone with love.



INGREDIENTS:

- One 3-5 pound Felton Angus Beef flat iron steak
- Fajita seasoning (recipe below)
- One red pepper
- One yellow pepper
- One orange pepper
- One large sweet onion
- Flour tortillas
- One whole head of garlic
- 2 Tbsp olive oil

Fajita Seasoning

- 1 Tbsp kosher salt
- 1 Tbsp cornstarch
- 2 tsp smokey paprika
- 1 tsp granulated sugar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp cumin
- 1 tsp ground coriander
- 1 tsp white pepper
- 1 tsp oregano
- 1 tsp accent
- ¼ tsp cayenne

Garnishes

- Cilantro
- Limes
- Guacamole
- Avacado
- Sliced radishes

DIRECTIONS:

1. Use your fajitas seasoning (either homemade or store bought) as a rub and rub down your flat iron and let it come to room temperature for at least an hour.
2. Slice your peppers and onions into long thin slices, sprinkle generously with fajita seasoning and toss with the olive oil onto a sheet pan.
3. Cut your head of garlic in half and also season with the fajita seasoning, place cut side up onto the sheet pan.
4. Push your peppers, garlic and onions to the sides of the sheet pan and place your flat iron in the middle of the pan. Place your sheet pan into a preheated 420F oven for 25 minutes, give your vegetables a stir about half way through.
5. Pull your sheet pan and slice your flat iron into long thin strips and serve on flour tortillas with guacamole, cilantro, lime and sliced avacados and radishes.



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