

RECIPE | PEPPERS



SHEET PAN STEAK FAJITAS

pure
flavor

Sweet
BELL PEPPERS
POIVRONS
doux



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SHEET PAN STEAK FAJITAS



INGREDIENTS

- 6 ct** bag Pure Flavor® Sweet Bell Peppers, sliced
- 2 lb** flank steak, sliced into ½ inch strips
- 2** avocados, sliced
- 1** red onion, sliced
- 2 tbsp** olive oil
- 1 tbsp** cumin
- ½ tbsp** garlic powder
- ½ tbsp** onion powder
- ½ tbsp** dried oregano

- ½ tbsp** smoked paprika
- Salt and pepper to taste
- Cilantro for garnish

Pro Tip: Serve with tortillas or lettuce wraps.

DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking sheet pan with parchment paper or coat with non-stick spray.
- 2 In a small bowl combine cumin, garlic powder, onion powder, oregano, paprika, salt, and pepper. Set aside.
- 3 Add steak, peppers, and onions onto sheet pan. Drizzle with olive oil. Sprinkle the spice mix over and toss to combine.
- 4 Spread everything into one even layer and cook for 20 minutes.
- 5 Remove from oven, top with avocado, garnish with cilantro and serve warm.



35 min

15 min
PREP.

20 min
COOKING



6



easy