



RECIPE | PEPPERS

SHEET PAN STEAK FAJITAS

 15 min
PREP.
50 min 35 min
COOKING

 4

 easy

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.

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