



Sheet Pan Steak Fajitas

with Creamy Slaw



20-30min



2 Servings

Who doesn't love a sizzling dish of steak fajitas approaching the table? Instead of high-heat stovetop splatters, our steak fajitas go in the oven along with must-have sidekicks of red onion, green bell pepper, and a bit of spicy jalapeño. It's served with creamy cabbage slaw with a hint of fresh cilantro and a squeeze of lime, and all wrapped up in floury tortillas making for a festive weeknig...

What we send

- green bell pepper
- beef sirloin strips
- fajita seasoning
- lime
- red onion
- jalapeno
- shredded cabbage blend
- fresh cilantro

What you need

- coarse salt
- freshly ground pepper

Tools

- aluminium foil
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1147.0kcal, Fat 71.4g, Proteins 45.6g, Carbs 83.7g



1. Prep fajita vegetables

Preheat oven to 450°F with racks in top and lower thirds. Halve **pepper**, remove stem and seeds, then thinly slice. Trim ends from **onion**, then halve, peel, and thinly slice. Halve **jalapeño**, remove seeds and stem, then thinly slice crosswise.



2. Make slaw

Finely chop **cilantro leaves and stems**. Juice **lime**. In a large bowl, whisk **lime juice** with **mayonnaise**, **2 tablespoons oil**, and **¼ teaspoon each salt and pepper**. Add **cabbage**, **¼ cup onion**, and **cilantro**. Toss gently to combine. Season to taste with **salt** and **pepper**.



3. Roast vegetables

In a medium bowl, toss **green pepper**, **remaining onion**, and **½ of the jalapeño** (or more or less depending on heat preference) with **1 tablespoon oil**. Season with **salt** and **pepper** plus **1 teaspoon fajita seasoning**. Toss. Transfer to one half of a rimmed baking sheet. Roast on top rack until vegetables are just crisp-tender and brown in spots, about 10 minutes.



4. Season sirloin strips

Meanwhile, transfer **sirloin strips** to a medium bowl. Season with remaining **1¼ teaspoons fajita seasoning** and **1 tablespoon oil**. Add sirloin strips to the empty half of the baking sheet. Wrap **tortillas** in foil. Put wrapped tortillas on the bottom oven rack. Roast until beef is beginning to brown, about 5 minutes.



5. Brown sirloin strips

Switch oven to broil. Broil until **beef** is browned and crisp in places, about 2 minutes (watch closely as broilers vary). Remove baking sheet and **tortillas** from oven.



6. Serve

Divide **steak strips** and **vegetables** between plates and drizzle with pan juices. Make your own fajitas with the **warm tortillas**, **steak** and **vegetables**. Serve the **creamy slaw** alongside. Enjoy!