



Sheet Pan Steak Fajitas

with Creamy Slaw



20-30min



4 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

- shredded cabbage blend
- green bell peppers
- red onion
- jalapeño
- limes
- fajita seasoning
- fresh cilantro
- flank steak

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 853.0kcal, Fat 50.4g, Proteins 36.9g, Carbs 63.9g



1. Prep fajita vegetables

Preheat oven to 450°F with racks in upper and lower thirds. Halve **bell peppers**, remove stems 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 **limes**. In a large bowl, whisk **lime juice** with **mayonnaise**, **¼ cup oil**, **¼ teaspoon each salt and pepper**. Add **cabbage**, **⅓ 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** (more or less depending on heat preference) with **2 tablespoons oil**. Season with **½ teaspoon each salt and pepper**, plus **2 teaspoons fajita seasoning**. Toss. Transfer to one half of a rimmed baking sheet. Roast on top rack until crisp-tender and browning in spots, about 14 minutes.



4. Season steak strips

Meanwhile, cut **flank steaks** across the grain into ½-inch thick strips. Transfer to medium bowl. Season with **remaining 1 tablespoon fajita seasoning**, and **2 tablespoons oil**. Add steak strips to empty half of the baking sheet. Wrap **tortillas** in foil. Put wrapped tortillas on the lower oven rack. Roast until beef is beginning to brown, about 5 minutes.



5. Brown steak 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!