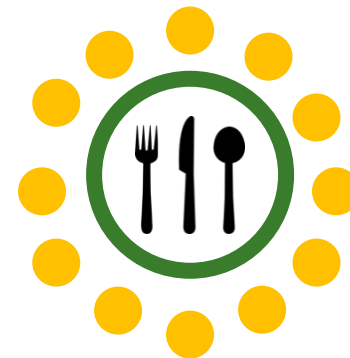


## recipe of the week:

### *Easy Sheet Pan Steak Fajitas*



ingredients:	directions:
2 tbsp. olive oil	1. Preheat your oven to 400 degrees Fahrenheit.
1 large onion	2. Drizzle the olive oil on a large sheet pan.
3 bell peppers, thinly sliced (I like using green, red, and yellow)	3. Add the sliced onions, sliced bell peppers, and thinly sliced steak to the sheet pan, along with the taco seasoning, paprika, chili powder, and lime juice.
2 4-5 oz. lean steaks (sirloin or round), thinly sliced	4. Using your hands or a pair of tongs, toss everything together well until the meat and veggies are well coated in the seasonings and the oil.
2 tbsp. taco seasoning	5. Bake at 400 degrees Fahrenheit for about 12 minutes, or until the veggies are becoming soft and the steak has browned on the outside. Be careful of over-cooking the steak (nobody likes dry steak!) - test a piece after 10 minutes to be sure it's cooked to your liking.
2 tsp smoked paprika	6. Serve in tortillas with lettuce, tomatoes, cheese, sour cream and avocado, as desired (use the time while the fajita filling is baking to prep these ingredients).
½ tsp mild chili powder	
Juice of one lime (about 1 and a half tablespoons)	
Tortillas, tomatoes, lettuce, cheese, sour cream, avocado for serving (as desired)	

Presented by:

