



## Sheet Tray Chile-Lime Steak Fajitas

**Prep: 25 minutes plus marinating**

**Roast: 10 minutes • Serves: 4**

- 3 garlic cloves, minced
  - ¼ cup canola oil
  - 1 teaspoon ground cumin
  - 1 teaspoon salt
  - ½ teaspoon ground black pepper
  - ⅓ cup fresh lime juice
  - 2 tablespoons chopped fresh cilantro
  - 1 teaspoon crushed red pepper flakes
  - 1 teaspoon brown sugar
  - 1¼ pounds Certified Angus Beef® boneless top round steaks, thinly sliced
  - 3 medium green, red and/or yellow bell peppers, thinly sliced
  - 1 medium yellow onion, thinly sliced
  - 8 (6-inch) corn tortillas
- Toppings: pico de gallo, guacamole, sour cream and/or lime wedges for garnish (optional)

**1.** In small bowl, whisk garlic, oil, cumin, salt and black pepper; reserve half the oil mixture in large bowl, cover and refrigerate. Whisk lime juice, cilantro, pepper flakes and sugar into remaining oil mixture; add steaks and lime juice mixture to large zip-top plastic bag. Seal bag, pressing out excess air; refrigerate at least 2 or up to 8 hours.

**2.** Position 2 oven racks to center and next lower positions; preheat oven to 475°. Place rimmed baking pan on center rack; preheat 10 minutes.

**3.** Add bell peppers and onion to reserved oil mixture and toss; spread on hot pan and roast 5 minutes.

**4.** Remove steaks from marinade; discard marinade. Push pepper-onion mixture to 1 side of pan; place steaks on opposite side. Wrap tortillas in aluminum foil.

**5.** Roast steaks and vegetables on center rack and tortillas on lower rack 5 minutes or until vegetables are tender and internal temperature of steaks reach 140° for medium-rare; let stand 5 minutes. (Internal temperature will rise 5 to 10° upon standing.) Serve steaks and pepper-onion mixture with tortillas and toppings, if desired.

*Approximate nutritional values per serving:*  
515 Calories, 28g Fat (5g Saturated), 92mg Cholesterol,  
640mg Sodium, 34g Carbohydrates, 2g Fiber, 8g Sugars,  
1g Added Sugar, 35g Protein