

Easy Sheet Pan Beef Fajitas

Ingredients

- 2 lb Rumba Meats Beef Sirloin Cap Coulotte (thinly sliced against the grain -see notes)
- 1 red pepper, sliced
- 1 green pepper, sliced
- 1 yellow pepper, sliced
- 1 large onion, halved, sliced
- Fresh chopped cilantro leaves to garnish (optional)

Beef Fajita Marinade:

- 1/4 cup fresh lime juice
- 1/2 cup orange juice
- 2 tablespoons Worcestershire sauce
- 2 tablespoons soy sauce
- 3 tablespoons vegetable oil
- 3 teaspoons garlic powder
- 3 teaspoons onion powder
- 2 teaspoons chili powder
- 2 teaspoons cumin
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon black pepper

To serve:

- 8 – 10 flour or corn tortillas
- Marinated red onions
- Lime wedges
- Toppings: sour cream avocado slices or guacamole, diced tomatoes, Mexican cheese (all toppings are optional)

Instructions

1. In a plastic storage bag or baking dish, whisk together all ingredients of the marinade. Add beef to the marinade, cover or seal and refrigerate for 30 minutes to 24 hours (whatever time permits). Remove the beef from the fridge and allow to sit at room temperature for 10 – 15 minutes before baking
2. Place racks in top and lower thirds of oven; preheat broiler. Coat a large rimmed baking sheet with cooking spray. For easier cleanup, you can also line with parchment paper or foil before spraying cooking spray.

3. Add peppers and onion to a large bowl, add olive oil, salt, and black pepper to taste; toss to combine. Spread the vegetables in an even layer on prepared sheet pan. Bake in preheated oven for 5 minutes (depending on how done you like your vegetables) or until peppers are tender.
4. Carefully remove hot pan from oven. Push vegetable mixture to one side of the pan. Arrange beef in an even layer on remaining side. Broil until steak is browned and cooked through, about 5 minutes.
5. Serve beef and vegetables with warm tortillas, marinate red onions, chopped cilantro, or with any other topping of your liking.

Notes

TIP: Meanwhile the veggies and meat are cooking, wrap tortillas in foil and place on another rimmed baking sheet in the oven until warmed through, about 5 minutes.

BEEF: If you wish to cook the beef whole, add it to the marinade, cover or seal and refrigerate for 30 minutes to 24 hours (what time permits). Broil, for about 7-10 minutes on each side or until meat is desired doneness. Meat internal temperatures: Medium rare: 135°, or Medium: 150°. Allow meat to rest for 5 minutes before slicing.

Marinade Add-ons: Add 1 teaspoon of red chili flakes to the marinade if you like heat, and/ or add 1/4 cup of light beer to enhance the flavors even more.

How to cut beef against the grain?

To slice the beef, place it in front of you. First, find the direction of the grain, in a few words: which way the muscle fibers are aligned. Then slice across the grain, 90 degrees through the fibers, rather than parallel with it.