

# Cilantro Lime Steak Fajitas

## INGREDIENTS:

### Cilantro Lime Marinade

- 1 c. cilantro, chopped
- 1 Tbsp. garlic, minced
- 2 Tbsp. olive oil
- 2 tsp. dried onions
- 3 limes zest and juice

### Fajitas

- 1½ lb. flank steak, trimmed
- Salt and pepper to taste
- 1 medium red onion, sliced
- 3 bell peppers, sliced

### Seasoning for Vegetables

- 2 Tbsp. olive oil
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. chili powder
- ½ tsp. cumin
- ½ tsp. smoked paprika

## DIRECTIONS:

To make the marinade, add cilantro, garlic, onions and olive oil to a bowl. Zest the limes, squeeze juice into mix and whisk together. Add the steak to a zip-top plastic bag, pour the cilantro mix over the steak and seal the bag. Turn the bag repeatedly to make sure the steak is covered evenly with marinade. Place in refrigerator to marinate for at least an hour.

Preheat oven to 450 degrees. Take meat out of refrigerator 30 minutes prior to cooking. Slice onions and pepper and add to a bowl with all the vegetable seasoning; mix well. Using a large sheet pan, lay the steak in the middle and spread vegetables around the beef. Cook for 13 minutes, then broil on high for two minutes. After broiling, remove from oven and allow to rest for five minutes before slicing. When slicing, cut against the grain.

Serve with whole-grain tortillas and your favorite fajita toppings.

## NUTRITION:

Makes six servings. Each serving has 350 calories, 19 g fat, 33 g protein, 10 g carbohydrate, 3 g fiber and 75 mg sodium.