

# Steak Sheet Pan Fajitas

## Ingredients:

sliced steak, cooked (see videos below for the recipes we use)  
1 zucchini, sliced into strips  
1 yellow crook neck squash, sliced into strips  
1 red bell pepper  
1 green bell pepper  
1/2 onion, sliced (if you are all out of large onions, you can garnish with green onions like I did in the picture)  
1 1/2 tsp ground cumin  
1 1/2 tsp garlic powder (plus a couple dashes)  
1 tsp chili powder  
1- 2 tsp of salt (to taste)  
1 tsp pepper (plus a couple dashes)  
1 lime  
handful of cilantro, chopped for garnish  
1 avocado, diced (optional)  
3-4 mushrooms, sliced  
1/4 cup plus 2 TBSP olive or vegetable oil

## Directions:

Grab a baking sheet (with a lip- jelly roll pan), spray with cooking spray and place the squash, peppers, and 1/4 cup oil on it. Sprinkle with cumin, chili powder, garlic powder, salt and pepper. Stick in a 400 F degree oven for about 20 minutes. While the veggies are roasting. Cook your steak (see recommended techniques in the videos below). Make sure you give it time to rest while your veggies continue to bake.

When your veggies are nearing the end of baking, slice up your steak into strips, set aside. Next get a frying pan, 2 TBSP oil, mushrooms, a few dashes of garlic powder, salt and pepper and saute until golden brown- just a couple minutes. Turn off heat. Add the steak into the pan and toss together. Squeeze with lime juice.

When the veggies are done, pull them out of the oven and top with steak and mushroom mixture and finish off with cilantro and avocado. Serve with warm tortillas. We love it with sour cream, some times with a bit of shredded cheese or queso dip. And if we don't have avocados hanging around, premade guacamole and salsa is always a tasty addition. For more heat we toss on a few drops of chipotle or jalapeno Tabasco.

Another quick way to make this recipe is to just toss everything together (except for the steak, avocado, cilantro & lime) onto the sheet pan. This includes the mushroom mixture. I like the mushrooms better done separately- but if you are really in a rush, throw it all on there. The flavors will still be delicious!

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