

# STEAK FAJITA MEAL PREP BOXES



## SERVING SIZE

6



## INGREDIENTS

### ITEM

Soy Sauce  
Lime Juice  
Oil  
Chili Powder  
Ground Cumin  
Cayenne Pepper

### QUANTITY

¼ Cup  
¾ Cup  
¼ Cup  
1 Tbsp.  
2 Tsp.  
½ Tsp.

### ITEM

Garlic Cloves, Peeled and  
Smashed  
Flank Steak  
Green Bell Peppers, Sliced  
Red Bell Peppers, Sliced  
Garlic Clove, Minced  
Cauliflower Rice

### QUANTITY

4  
24 Oz.  
2  
2  
1  
6 Cups



## PREPARATION

- In a bowl, mix soy sauce, lime juice, oil, chili powder, cumin, cayenne pepper, and smashed garlic cloves.
- Place the flank steak in a dish or resealable bag, pour the marinade over it, and let it sit for at least 30 minutes (or up to overnight).
- Heat a large pan or grill over medium-high heat.
- Cook the steak for about 4-5 minutes per side, or until it reaches your desired doneness.
- In a separate pan add the sliced bell peppers to the same pan and cook for 3-4 minutes until slightly tender but still crisp.
- In the same pan sauté the minced garlic. Add cauliflower rice, lime juice, and cook for 3-4 minutes.
- Divide the cauliflower rice, sliced steak, and sautéed bell peppers into containers for easy grab-and-go meals.