

# STEAK FAJITA SKILLET



## SERVING SIZE

4



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Oil	1 Tbsp.	Salt	1 Tsp.
Flank Steak, sliced thinly against the grain	1 Lb.	Paprika	1 Tsp.
Garlic Cloves, minced	2	Dried Onion Flakes (or substitute with Onion Powder)	2 Tsp.
Red Bell Pepper, thinly sliced	1	Cayenne Pepper	½ Tsp.
Green Bell Pepper, thinly sliced	1	Ground Cumin	1 Tsp.
Chili Powder	2 Tsp.	Chicken Broth	½ Cup



## PREPARATION

- Season sliced flank steak with a pinch of salt.
- Heat oil in a large skillet over medium-high heat.
- Cook steak slices for 3-4 minutes until browned. Remove and set aside.
- In the same skillet, add garlic, bell peppers, and onion flakes. Cook for 4-5 minutes until softened.
- Stir in chili powder, paprika, cayenne pepper, and cumin. Cook for 1 minute until fragrant.
- Pour in chicken broth, scraping the bottom of the skillet to release browned bits. Simmer for 2-3 minutes.
- Return steak to the skillet, tossing to combine. Cook for another 2 minutes until heated through.
- Serve hot and enjoy!