

Sheet Pan Slimming Shrimp Fajitas



PREP TIME: 10 minutes

COOK TIME: 25minutes

TOTAL TIME: 35 minutes

SERVES: 4-6

Directions:

- Preheat oven to 400° F.
- In small bowl, combine oil, chili powder, cumin, chili flakes, garlic, salt and pepper
- Toss shrimp, veggies, and oil mixture together on a large sheet pan with one-inch edge
- Spread out evenly
- Bake for 25-30 minutes until shrimp is cooked and the veggies are soft with a crispy edge
- Serve with lettuce wraps instead of tortillas

Ingredients:

- (1 pound) Baby shrimp
- (1) Red pepper, sliced
- (1) Green pepper, sliced
- (1) Yellow pepper, sliced
- (1) Onion, halved & sliced
- (¼ cup) Olive oil (use spray for better portion control)
- (2 tsp.) Chili powder
- (1 tsp.) Cumin
- (½ tsp.) Garlic powder
- (Pinch) Chili flakes
- (1 tsp.) Salt

Nix the sour cream of course, but a little avocado is fine, just be careful with all of your favorite fajita fixins.

I love mine on top of a bed of romaine lettuce. If you're making these on a tailgate, you can use Adobo instead because it contains all of the spices.

