



ONE-PAN SHRIMP FAJITAS WITH ONIONS, PEPPERS, AND LIME

FAST. EASY. FRESH.

1. Preheat your oven to 450°F then, prep your ingredients. De-seed and thinly slice the **peppers**. Peel and slice the **onion** into thin strips. If your **shrimp** are still frozen, run them under cool water for about 5 minutes until they thaw, and then remove the tails.

2. In a large bowl, combine the **onion**, **peppers**, **shrimp**, **olive oil**, **Fajita Spices** (**chili powder**, **garlic powder**, **onion powder**, **cumin**, and **smoked paprika**), and a pinch of **salt** and **pepper**. Toss to coat evenly.

3. Spread the **shrimp**, **peppers**, and **onions** onto a large baking tray(s) that has been lined with parchment paper or tinfoil sprayed with non-stick spray. Transfer to the oven and bake for 8 minutes. Then, turn the broiler on and roast for an additional 2 minutes, or until the **shrimp** are fully cooked through.

4. Meanwhile, warm your **tortillas**. Place each **tortilla** into a dry pan and cook until golden brown on each side. Repeat with the remaining tortillas.

5. To serve, squeeze lime juice from both **limes** over the cooked shrimp and veggies and then spoon into the warmed tortillas. Enjoy!



Ingredients (4 Person Serving – 517 Calories Per Serving)

Sweet Bell Peppers	3	Onion Powder	1 tsp.
Red Onion	1 Large	Ground Cumin	1 tsp.
Large Shrimp	650 g	Smoked Paprika	1 tsp.
Olive Oil	2 Tbsp.	Limes	2
Chili Powder	4 tsp.	Flour Tortillas	12
Garlic Powder	1 tsp.	Salt and Pepper	To taste

30 Minute
Cook
Time!