



## Fast! Sheet Pan Shrimp Fajitas

with Guacamole & Salsa



under 20min



2 Servings

| This version of the recipe is customized with shrimp.



## What we send

- 1 bell pepper
- 1 yellow onion
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 1 oz sour cream <sup>7</sup>
- 2 oz guacamole
- 4 oz salsa
- ¼ oz fresh cilantro
- 10 oz pkg shrimp <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- microwave

## Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

## Allergens

Wheat (1), Shellfish (2), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 31g, Carbs 66g, Protein 34g



### 1. Prep ingredients

Preheat broiler with rack in top position. Halve **pepper**, remove stem and seeds, then slice into ½-inch wide strips. Halve **onion**, then cut into ½-inch thick slices through the root end.



### 2. Broil veggies

On a rimmed baking sheet, toss **peppers** and **onions** with **1½ tablespoons oil** and **a generous pinch each of salt and pepper**; arrange in a single layer. Broil on top oven rack until veggies are tender, about 5 minutes (watch closely as broilers vary).



### 3. Season shrimp

While **veggies** broil, in a medium bowl, combine **shrimp**, **all of the taco seasoning**, and **1 tablespoon oil**; toss to coat.



### 4. Broil shrimp

Once **veggies** have broiled for 5 minutes, remove baking sheet from oven and carefully push veggies to one half of the baking sheet. Place **seasoned shrimp** on empty half of the baking sheet. Broil on top oven rack until veggies are lightly charred and shrimp are firm, curled, and cooked through, 3–5 minutes (watch closely).



### 5. Warm tortillas & assemble

Stack **tortillas** on a microwave-safe plate and cover with a damp paper towel. Microwave 30 seconds at a time until warmed through.

In a small bowl, thin **sour cream** by adding 1 teaspoon water at a time, as needed. Season with **salt** and **pepper**.

Serve **tortillas** filled with **veggies** and **shrimp**. Top with **sour cream**, **guacamole**, **salsa**, and **torn cilantro**.



### 6. Serve

Enjoy!