



Sheet Pan Fajitas with Tex-Mex Shrimp & Guacamole



20-30min



2 Servings

Spiced sweet shrimp mix with sizzling fresh veggies in these light, yet filling, fajitas. A homemade spice paste infuses the shrimp with Tex-Mex flavor before they broil alongside fresh bell peppers and onions. We lay them on toasted flour tortillas with a dollop of guacamole, a sprinkle of cilantro, and a final squeeze of lime for this timeless crowd-pleaser.

What we send

- 1 yellow onion
- 1 bell pepper
- garlic
- 10 oz pkg shrimp ²
- ¼ oz taco seasoning
- 6 oz tomato paste
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 47g, Carbs 81g, Protein 34g



1. Prep veggies & garlic

Preheat broiler with a rack in the upper third.

Halve **onion** and cut into ½-inch thick slices. Halve **pepper**, discard stem and seeds, then cut into ½-inch slices. Finely chop **1 teaspoon garlic**.



4. Broil veggies & shrimp

On one side of a rimmed baking sheet, toss **onions** and **peppers** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on the top rack for 5 minutes. Add **shrimp** to empty side of baking sheet and broil an additional 5-7 minutes (watch carefully).



2. Prep shrimp

Rinse **shrimp** and pat very dry.



5. Finish prep

Meanwhile, coarsely chop **cilantro**. Cut **lime** into wedges.

Toast **1 tortilla** at a time over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, warm in a skillet or wrap in damp paper towels and microwave until warmed through.)



3. Prep spice paste

In a medium bowl, stir to combine **taco spice**, **chopped garlic**, **half of the tomato paste** (save rest for own use), and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **shrimp** and toss to coat.



6. Serve

Serve **shrimp** and **veggies** in **warmed tortillas** with **guacamole**, **lime wedges**, and **cilantro**. Enjoy!