



Wild-Caught Shrimp Fajitas

with Poblano Peppers & Lime Crema



ca. 20min



2 Servings

The sound of fajitas sizzling in a skillet is the stuff of dreams. Especially when they're wild-caught shrimp fajitas! Sweet shrimp are delicious when loaded into a warm tortilla along with sautéed onions and poblano peppers. A tangy lime crema and fresh chopped cilantro complete the perfect bite.

What we send

- 1 yellow onion
- 1 poblano pepper
- ¼ oz fresh cilantro
- 10 oz pkg wild caught shrimp ²
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 5 oz corn
- 2 (1 oz) sour cream ⁷
- 1 lime

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- large skillet

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 780kcal, Fat 43g, Carbs 65g, Protein 40g



1. Prep ingredients

Halve **onion** and thinly slice each half lengthwise.

Halve **poblano pepper**, discard stem and seeds, then thinly slice each half.

Finely chop **cilantro leaves and stems**.



4. Cook peppers & onions

Heat **2 tablespoons oil** in same skillet over medium-high. Add **peppers** and cook, stirring, until slightly softened, about 2 minutes.

Add **onions** and **½ teaspoon taco seasoning**. Cook, stirring frequently, until onions are beginning to brown and peppers are crisp-tender, about 5 minutes.



2. Season shrimp

Rinse **shrimp**, then pat very dry. In a medium bowl, toss shrimp with **1¼ teaspoons taco seasoning** and **1 teaspoon oil**.



5. Add shrimp & corn

Add **shrimp, corn, 2 tablespoons water**, and **half of the chopped cilantro** to skillet with **peppers and onions**.

Cook, stirring, until shrimp are curled, firm and just cooked through, and corn is tender, 3-4 minutes. Remove from heat. Season to taste with **salt** and **pepper**.



3. Toast tortillas

Heat a large skillet over medium-high. Add **1 tortilla at a time** and cook until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm; repeat with remaining tortillas.



6. Make lime crema & serve

In a small bowl, combine **all of the sour cream, 1½ teaspoons oil**, and squeeze in **2 teaspoons lime juice**. (Add 1 tablespoon water if needed to loosen.) Season to taste with **salt** and **pepper**. Cut any remaining lime into wedges.

Serve **shrimp and veggies** in **tortillas** topped with **lime crema** and **remaining chopped cilantro**. Pass **any lime wedges** for squeezing. Enjoy!