

# DINNERLY



## Shrimp Fajita Tacos with Guac & Lime

 under 20min  2 Servings

Fajita night is coming in hot—and fast! All you need is a skillet to cook up onions, peppers, and plump shrimp and a microwave to get the tortillas ready. A little guac here, a lime wedge there, and dinner is served. We've got you covered!

## WHAT WE SEND

- 1 bell pepper
- 1 yellow onion
- 1 lime
- 10 oz pkg shrimp <sup>1</sup>
- 2 (¼ oz) chorizo chili spice blend
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 2 (2 oz) guacamole

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

## TOOLS

- medium skillet
- microwave

## COOKING TIP

No microwave? No problem! Heat 2 teaspoons oil in skillet over medium-high. Cook 1 tortilla at a time until browned and warmed through, about 30 seconds per side. Add more oil as you go, if needed.

## ALLERGENS

Shellfish (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 670kcal, Fat 32g, Carbs 73g, Protein 35g



### 1. Prep ingredients

Halve **pepper**, discard stem and seeds, and cut into ½-inch thick strips. Halve **onion** and thinly slice.

Cut **lime** into wedges.

Rinse **shrimp** and pat very dry; season with **salt** and **pepper**.



### 4. Warm tortillas & serve

Stack **tortillas** and wrap with a damp paper towel. Microwave in 30 seconds increments until warmed through.

Serve **shrimp fajitas** with **guacamole**, **lime wedges**, and **tortillas** alongside and build **tacos** at the table. Enjoy!



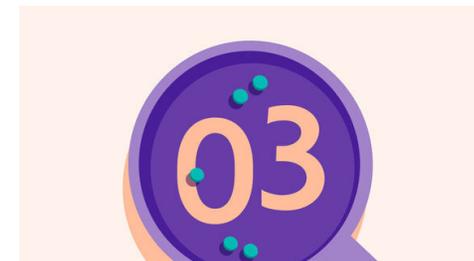
### 2. Cook peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers, onions**, and **a pinch each of salt and pepper**. Cook, stirring occasionally, until tender and beginning to char, 5–7 minutes. Transfer to a bowl.



### 5. ...

What were you expecting, more steps?



### 3. SHRIMP VARIATION

Heat **1 tablespoon oil** in same skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes. Add **half of the chorizo chili spice** (or more for more flavor); stir until toasted, about 10 seconds. Add **2 tablespoons water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Add **peppers and onions**; toss to coat.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!