

DINNERLY



Easy Clean Up! Sheet Pan Shrimp Fajitas with Sour Cream



20-30min



2 Servings

This fast sheetpan meal is our go-to answer to the stomach grumbling woes. We toss plump shrimp and roasted veggies with our taco seasoning for the perfect one-pan taco party. A dollop of cool sour cream is the perfect finishing touch. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 red onion
- ½ lb pkg shrimp¹
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- 2 (1 oz) sour cream²
- 6 (6-inch) flour tortillas^{3,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

COOKING TIP

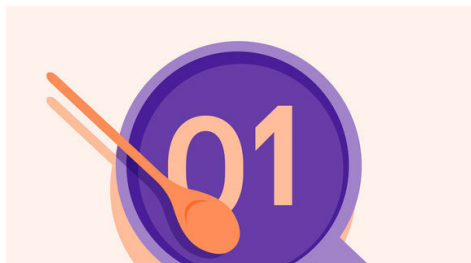
Use shrimp immediately or freeze.

ALLERGENS

Shellfish (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 27g, Carbs 54g, Protein 29g

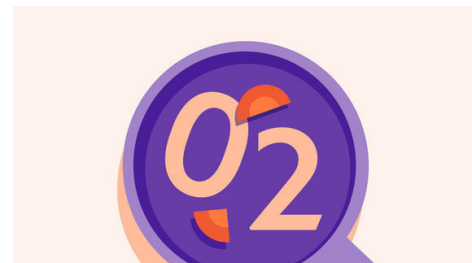


1. Prep ingredients

Preheat broiler with a rack in the top position.

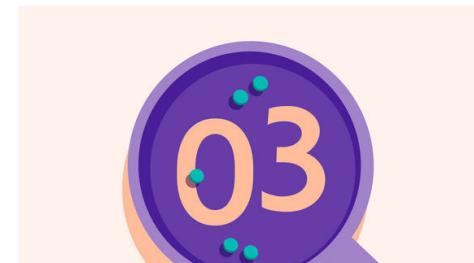
Halve **pepper**, and discard stem and seeds; slice into ½-inch wide strips. Halve **onion** and cut into ½-inch thick slices.

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary). Toss in a medium bowl with **2 teaspoons oil** and **taco seasoning**; set aside until step 3.



2. Broil vegetables

On a rimmed baking sheet, toss **onions** and **peppers** with **1½ tablespoons oil**, **½ teaspoon granulated garlic**, and a **generous pinch each of salt and pepper**. Broil on top oven rack until tender, about 5 minutes (watch closely).



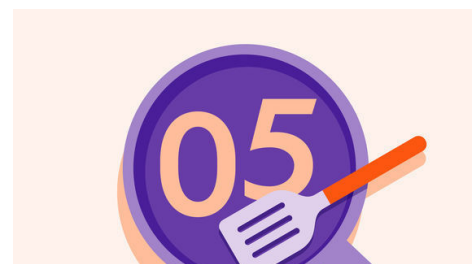
3. Add shrimp & broil

Add **shrimp** to baking sheet with **veggies** and broil on top oven rack until veggies are lightly charred, and shrimp are cooked through, about 3 minutes (watch closely).



4. Thin out sour cream

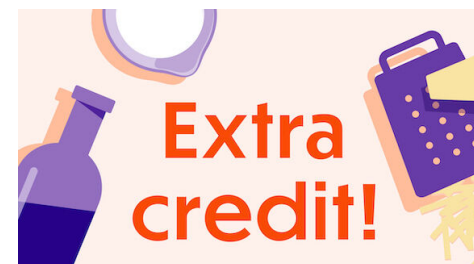
While **shrimp** cook, in a small bowl, thin **all of the sour cream** by stirring in **1 teaspoon water** at a time, as needed until it drizzles from a spoon; season to taste with **salt** and **pepper**.



5. Toast tortillas & serve

Toast **tortillas** directly over a gas flame or under broiler on a sheet of foil, turning frequently, until browned in spots, 10–15 seconds per side. Wrap in foil or a clean kitchen towel to keep warm.

Serve **shrimp and veggies** with **tortillas** and **sour cream** alongside to create your own **fajitas** at the table. Enjoy!



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.