



Sheet Pan Shrimp Fajitas

with Fresh Salsa & Sour Cream



20-30min



2 Servings

It's hard not to love the sizzle of a platter of fajitas, until it's time to clean up. We've swapped out the messy stovetop griddle for a sheet pan in this version. It's easier to pull off, but still packs the same punch. Sweet, wild US Gulf shrimp are tossed in warm spices, then broiled alongside bell peppers and onion, and finally, served with the classic fajita fixings: toasted flour tortillas, fresh salsa, and sour cream.

What we send

- garlic (use 1 large clove)
- 1 bell pepper
- 1 medium red onion
- 10 oz pkg wild US Gulf shrimp ²
- taco seasoning (use 1 tsp)
- 2 (1 oz) pkts sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- ½ oz fresh cilantro
- 4 oz vine-ripened tomatoes

What you need

- apple cider vinegar (or red wine vinegar)
- neutral oil, such as vegetable
- kosher salt & ground pepper

Tools

- rimmed baking sheet

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 28g, Carbs 67g, Protein 32g



1. Make salsa

Preheat broiler with top rack 6 inches from heat source. Core **tomato**, then finely chop. Peel and finely chop **1 teaspoon garlic**. Coarsely chop **cilantro leaves and stems** together. In a medium bowl, combine tomatoes, cilantro, and half of the chopped garlic. Stir in **1 teaspoon each vinegar and oil**, then season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. Season shrimp

Pat **shrimp** dry; transfer to a medium bowl, and toss with **2 teaspoons oil**, **1 teaspoon of the taco seasoning**, and **remaining chopped garlic**.



2. Prep vegetables

Halve **pepper**, remove stem and seeds, then slice into ½-inch wide strips. Halve, peel, and cut **all of the onion** into ½-inch thick wedges through the root end.



5. Broil shrimp

Transfer **shrimp** to baking sheet with **vegetables**. Broil on top oven rack until shrimp are pink and vegetables are deeply browned in spots, 3-4 minutes (watch closely, as broilers vary).



3. Broil vegetables

On a rimmed baking sheet, toss **onion slices** and **pepper strips** with **1 tablespoon oil** and season with **salt** and **pepper**. Broil on top oven rack until tender, 6-8 minutes (watch closely, as broilers vary).



6. Finish & serve

In a small bowl, slightly thin **sour cream**, mixing in 1 teaspoon water at a time until pourable. Season with **salt** and **pepper**. Toast **tortillas** over a flame (or under the broiler on a sheet of foil), turning frequently, until pliable, 10-15 seconds per side. Wrap in foil to keep warm. Serve **shrimp and vegetables** with **salsa**, **sour cream**, and **warm tortillas**. Enjoy!