

DINNERLY



ONE PAN

FAST

Sheetpan Shrimp Fajitas

with Sour Cream



20-30min



2 Servings

This is our go-to recipe for tailgate season, when you have back-to-back games lined up on the big screen, but then your stomach starts to rumble just before a game-defining field goal. Here, we toss plump shrimp and roasted veggies with our fajita seasoning, for the perfect one-pan taco party. After all, proper game-time grub is what separates the ballers from the bandwagoners. We've got you covered!

WHAT WE SEND

- 1 green bell pepper
- 1 medium red onion
- ½ lb pkg shrimp ^{2,17}
- fajita seasoning (use 1¾ tsp)
- garlic (use 1 medium clove)
- 2 (1 oz) pkts sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Shellfish (2), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 28g, Carbs 64g, Protein 27g



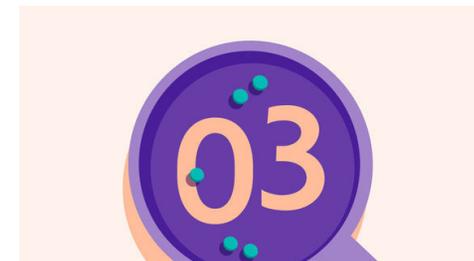
1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Halve **pepper** through the stem end, then remove stem and seeds; slice into ½-inch wide strips. Halve, peel, and cut **onion** into ½-inch thick slices. In a medium bowl, toss **shrimp** with **2 teaspoons oil** and **1¾ teaspoons of the fajita spice blend**.



2. Broil vegetables

On a rimmed baking sheet, toss **onions** and **peppers** with **1½ tablespoons oil** and a **generous pinch each 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. Season sour cream

Meanwhile, peel and finely chop ½ **teaspoon garlic**. In a small bowl, stir together chopped garlic and **all of the sour cream**. Slightly thin sour cream by stirring in **1 tablespoon water** at a time, as needed; 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. Up your game!

We don't like to limit ourselves, especially, when it comes to toppings. Make it a fiesta with guacamole, crumbled queso blanco, pickled jalapeños, or fresh tomato salsa to pass around the table.