

Sheet Pan Shrimp Fajitas

Serves 4 / Serving Size: ¼ of recipe

- 3 bell peppers, seeded and sliced
- 1 yellow onion, sliced
- 3 cloves garlic, minced
- ½ tsp sea salt
- ½ tsp ground pepper
- 1 T olive oil
- 450 g fresh shrimp, peeled and deveined
- ½ T olive oil
- 1 T chili powder (or, to taste)
- ½ tsp cumin
- ½ tsp onion powder
- ¼ tsp sea salt
- 5-6 tortillas
- Salsa, avocado and cilantro, for serving



1. Preheat oven to **220°C**.
2. Toss **bell peppers** and **onion** with **garlic**, **salt**, **pepper** and **olive oil**. Add to sheet pan and cook for **10-12 minutes**.
3. While onions and peppers are cooking, toss **shrimp** with **olive oil**, **chili powder**, **cumin**, **onion powder** and **salt**.
4. Remove onions and peppers from oven, toss and push to one side of the baking sheet. Add shrimp to the other side of the sheet and return to the oven. Cook for another 10 minutes or until shrimp are no longer translucent and cooked through.
5. Serve shrimp and veggies in warm tortillas with salsa, avocado and cilantro on top.