

# SHRIMP FAJITAS SHEET PAN STYLE

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 4 servings

1 ½ pounds of shrimp, peeled and deveined  
1 yellow bell pepper, sliced thin  
1 red bell pepper, sliced thin  
1 orange bell pepper, sliced thin  
1 small red onion, sliced thin  
1 ½ tablespoons extra virgin olive oil  
1 teaspoon kosher salt  
Several turns of freshly ground pepper  
2 teaspoons chili powder  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon ground cumin  
½ teaspoon smoked paprika  
Lime  
Fresh cilantro, for garnish  
Tortilla, warmed

## Directions:

- Preheat the oven to 450 degrees F
- In a large bowl, combine onion, bell peppers, shrimp, olive oil, salt, pepper, and spices
- Toss to combine
- Spray baking sheet with non-stick cooking spray
- Spread shrimp, bell peppers, and onions on baking sheet
- Cook at 450 degrees for about 8 minutes then turn oven to broil and cook for an additional 2 minutes or until the shrimp is cooked through
- Squeeze juice from fresh lime over fajita mixture and top with fresh cilantro
- Serve in warm tortillas