

Shrimp Fajitas, *c/o Jessica Gavin*

Make a hot sizzlingly skillet of shrimp fajitas. This recipe has tons of flavor, it's quick, and healthy, just warm up some tortillas and you're all set!

Ingredients:

- 1 Lb. Shrimp, 16/20 count, peeled and deveined
- 1/2 t Cumin
- 1/2 t Smoked Paprika or Sweet
- 1/2 t Garlic Powder
- 1/2 t Onion Powder
- 1-1/2 t Kosher Salt, divided
- 1/2 t Black Pepper
- 1 T Lime Juice
- 1/4 C Olive Oil, divided
- 1 C Yellow Onions, 1/4" thick slices
- 1 C Zucchini, 1/4" thick slices
- 4 C Bell Peppers, 1/4" thick slices
- 1 T Minced Garlic
- 1/4 C Cilantro Leaves, for garnish
- Lime Wedges, for garnish
- Tortillas

Instructions:

- In a large bowl combine shrimp, cumin, paprika, garlic powder, onion powder, 1 t salt, pepper, lime juice, and 1 T olive oil. Marinate for 10 minutes. Meanwhile, slice and chop the onion, zucchini, bell peppers, and garlic.
- Heat a 12-inch cast-iron skillet or stainless steel pan over medium heat. Add 1 T oil, once hot add the shrimp in a single layer. Cook for 2 minutes, flip, and cook until opaque, about 1 minute. Transfer to a clean plate.
- Add 2 T of oil to the pan. Once hot, add the onions, saute for 1 minute. Add the zucchini, saute for 2 minutes. Add bell peppers and garlic, saute for 2 minutes. Season vegetables with 1/2 t salt, stir to combine.
- Add shrimp back to the pan, stir, and cook for 1 minute to warm.
- Garnish with cilantro and serve with lime wedges and warmed tortillas.

Nutrition Facts

Amount Per Serving

Calories 314

Calories from Fat 144

% Daily Value*

Fat 16g 25%
Saturated Fat 2g 10%
Cholesterol 286mg 95%
Sodium 1768mg 74%
Potassium 625mg 18%
Carbohydrates 17g 6%
Fiber 5g 20%
Sugar 10g 11%
Protein 26g 52%

Vitamin A 4980IU 100%
Vitamin C 211mg 256%
Calcium 198mg 20%
Iron 4mg 22%

* Percent Daily Values are based on a 2000 calorie diet.