



Sheet Pan Shrimp Fajitas

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Active Time:

15 Mins

Total Time:

20 Mins

Yield:

Serves 4 (serving size: 2 fajitas)

By **MARIANNE WILLIAMS** November 2018

THIS RECIPE ORIGINALLY APPEARED ON **Cooking Light**

This easy dinner comes together in less time than it takes to wait for a table at your favorite Mexican restaurant. Mild poblano chiles and bell peppers get a nice char under the broiler and deliver more than double a day's worth of immunity-boosting vitamin C.

Ingredients

1 1/4 pounds peeled and deveined
raw large shrimp

1 red bell pepper, sliced

1 orange bell pepper, sliced

1 cup sliced poblano chile

1 cup sliced red onion

3 tablespoons olive oil

1 tablespoon chili powder

1 teaspoon ground cumin

3/4 teaspoon kosher salt, divided

1/2 teaspoon ground coriander

3/4 cup reduced-fat sour cream

1 tablespoon chopped fresh cilantro

1 tablespoon finely chopped seeded
jalapeño

How to Make It

Step 1 Place oven racks in center and upper third positions of oven. Preheat oven to 400°F. Toss together shrimp, bell peppers, poblano, onion, oil, chili powder, cumin, 5/8 teaspoon salt, and coriander on a baking sheet lined with aluminum foil. Place on middle rack of oven; roast until shrimp are cooked through, 9 to 10 minutes. Transfer shrimp to a plate, reserving remaining vegetable mixture on baking sheet. Cover shrimp with foil to keep warm.

Step 2 Turn broiler to high. Broil vegetables on upper oven rack until slightly charred, 3 to 4 minutes, and set aside. Stir together sour cream, chopped cilantro, jalapeño, lime zest and juice, garlic, and remaining 1/8 teaspoon salt in a bowl.

Step 3 Spoon shrimp and vegetables evenly onto warm tortillas; top with sour cream mixture. Sprinkle with cilantro leaves; serve with lime wedges.

1/4 teaspoon lime zest plus 1 Tbsp.
fresh lime juice

1 small garlic clove, grated

8 (6-inch) corn or flour tortillas

1/4 cup packed fresh cilantro leaves

2 limes, cut into wedges

Nutritional Information

- Calories 446, • Fat 20g,
- Saturated fat 5g, • Unsaturated fat 13g,
- Protein 26g, • Carbohydrate 45g,
- Fiber 7g, • Sugars 10g,
- Added sugars 0g,
- Sodium 676mg,
- Calcium 21% DV,
- Potassium 11% DV.