
Shrimp Fajitas

SERVES: 2

PREP TIME: 5 minutes

COOK TIME: 10 minutes

INGREDIENTS

1 Tbsp. olive oil

1 red, orange, or yellow bell pepper, sliced

1 green bell pepper, sliced

½ onion, sliced

8 oz. thawed, frozen shrimp - peeled and deveined

2 Tbsp. taco seasoning or 1 packet taco seasoning

4 flour or corn tortillas - warmed

DIRECTIONS

1. Preheat the skillet to medium-high heat. Add the oil to the pan.
 2. Add the peppers and onions. Cook until softened, about 4 to 5 minutes.
 3. Add the shrimp. Sprinkle the taco seasoning over the shrimp and vegetables.
 4. Cook until the shrimp is pink on both sides. Four to 5 minutes.
 5. Remove shrimp and vegetables.
 6. Warm up the tortillas in the same pan. About 30 seconds per side.
 7. Once the tortillas are warmed up, top them with shrimp and vegetables.
 8. Enjoy with your favorite toppings.
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NOTES

I topped mine with sour cream and cheese.