





Shrimp Fajitas

with Poblano Peppers & Lime Crema

 ca. 20min  2 Servings

The sound of fajitas sizzling in a skillet is the stuff of dreams. Especially when they're shrimp fajitas! Our sweet, tender US-sourced Gulf shrimp are delicious when loaded into a warm tortilla along with sautéed onions and poblano peppers. A tangy lime crema and fresh chopped cilantro complete the perfect bite. Cook, relax, and enjoy!

What we send

- sour cream ⁷
- (6-inch) flour tortillas ¹
- fajita seasoning
- poblano pepper
- wild US Gulf shrimp ²
- yellow onion
- corn
- cilantro
- lime

What you need

- kosher salt & ground pepper

Tools

- aluminium foil
- skillet

Allergens

Wheat (1), Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 729kcal, Fat 34g, Carbs 75g, Proteins 30g



1. Prep ingredients

Halve, peel, and thinly slice **all of the onion** lengthwise (about 2 cups). Halve **poblano pepper**, remove stem and seeds, then thinly slice. Finely chop **cilantro leaves and stems** together.



4. Cook onions & peppers

Heat **2 tablespoons oil** in same skillet over medium-high. Add **peppers** and cook, about 2 minutes. Add **onions** and **½ teaspoon fajita seasoning**. Cook, stirring frequently, until onions are beginning to brown and peppers are crisp-tender, about 5 minutes.



2. Season shrimp

Pat **shrimp** dry. In a medium bowl, toss shrimp with **1 teaspoon oil** and **1¼ teaspoons of the fajita seasoning** (save rest for step 4).



5. Add shrimp & corn

Add **shrimp, corn, 2 tablespoons water**, and **half of the chopped cilantro** to skillet. Cook, stirring, until shrimp are curled and firm and corn is tender, 3-4 minutes. Remove from heat. Season to taste with **a pinch of salt** and **a few grinds pepper**.



3. Toast tortillas

Heat a large skillet over medium-high. Add **1 tortilla** at a time to the skillet and toast on one side until warm, about 30 seconds. Transfer to a large sheet of foil, stacking and wrapping to keep warm as you cook remaining tortillas.



6. Make lime crema & serve

Squeeze 2 teaspoons lime juice into a small bowl. Add **all of the sour cream**, **1½ teaspoons oil**, and, if necessary, **1 tablespoon water** to loosen. Season to taste with **salt** and **pepper**. Serve **shrimp and veggies** in **tortillas**, drizzle with **lime crema**, and sprinkle with **remaining chopped cilantro**. Serve with **any remaining lime wedges**. Enjoy!