





## Shrimp Fajitas

with Poblano Peppers & Lime Crema

 20-30min  4 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

- poblano peppers
- wild US Gulf shrimp <sup>2</sup>
- yellow onion
- lime
- (6-inch) flour tortillas <sup>1</sup>
- sour cream <sup>7</sup>
- corn
- fajita seasoning
- fresh cilantro

## 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 655kcal, Fat 28g, Carbs 71g, Proteins 30g



### 1. Prep ingredients

Halve, peel, and thinly slice **all of the onion** lengthwise (about 3 cups). Halve **poblano peppers**, remove stems and seeds, then thinly slice. Finely chop **cilantro leaves and stems** together.



### 4. Cook onions & peppers

Heat **3 tablespoons oil** in same skillet over medium-high. Add **peppers** and cook, about 2 minutes. Add **onions** and **1 teaspoon fajita seasoning**. Cook, stirring frequently, until onions are beginning to brown and peppers are crisp-tender, about 6 minutes.



### 2. Season shrimp

Pat **shrimp** dry. In a large bowl, toss shrimp with **2 teaspoons oil** and **2½ teaspoons of the fajita seasoning** (save rest for step 4).



### 5. Add shrimp & corn

Add **shrimp, corn, 3 tablespoons water**, and **half of the chopped cilantro** to skillet. Cook, stirring, until shrimp is 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 as you cook remaining tortillas.



### 6. Make lime crema & serve

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