

# RECIPE



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## SHEET PAN SHRIMP FAJITAS

### INGREDIENTS:

- 2 lbs jumbo shrimp, peeled and deveined and tails removed
- 1 large yellow onions, sliced
- 3 large red bell peppers, sliced
- 2 scallions, white and light green parts, chopped
- 2 tbsps fresh flat leaf parsley, roughly chopped
- kosher salt, to taste
- freshly ground black pepper, to taste
- 2 tbsps olive oil, divided
- flour tortillas, for serving

### DIRECTIONS:

Preheat the oven to 400° and lightly oil a large sheet pan with cooking spray.

In a medium mixing bowl, toss together the sliced peppers, onions, scallions and parsley with 1 tbsp of olive oil, salt and pepper to taste. Place the tossed vegetables onto half of the prepared sheet pan.

In the same bowl, place the peeled shrimp and add in the other tablespoon of olive oil with sprinkle of kosher salt and freshly ground black pepper to taste. Place the shrimp on the other half the prepared sheet pan.

Place in the preheated oven for 20 minutes, tossing halfway through. Serve with your favorite sides, like guacamole, mango salsa or a spicy slaw.

Serves: 4



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