

SHEET PAN FAJITA SHRIMP AND PEPPERS



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Shrimp (Peeled, Cleaned, and Deveined)	1 lb.	Cumin	2 tsp.
Red Bell Pepper, (Cut Into Strips)	1	Sweet Paprika	1 tsp.
Yellow Bell Pepper, (Cut Into Strips)	1	Cayenne Pepper	½ tsp.
Green Bell Pepper, (Cut Into Strips)	1	Salt	½ tsp.
Olive Oil	1 tbsp.	Black Pepper	½ tsp.
Juice of One Lime		Garlic Cloves, Minced	2
		Small Bunch of Fresh Cilantro	



PREPARATION

- Preheat the oven to 400°F (200°C).
- In a large bowl, mix the shrimp, bell peppers, olive oil, cumin, paprika, cayenne, salt, black pepper, and minced garlic. Toss well to coat everything evenly.
- Arrange the shrimp and peppers in a single layer on a large baking sheet.
- Roast in the oven for 8-10 minutes, or until the shrimp are pink and cooked through.
- Serve with drizzle of fresh lime juice and sprinkle with chopped cilantro.
- Enjoy with warm tortillas, rice, or salad.