



SHRIMP FAJITA BOWL



INGREDIENTS

ITEM

QUANTITY

- Peeled and Deveined Shrimp 5 Oz.
- Garlic-infused Olive Oil 1 Tsp.
- Smoked Paprika ¼ Tsp.
- Ground Cumin ¼ Tsp.
- Chili Powder ¼ Tsp.
- Dried Oregano ⅛ Tsp.
- Fresh Lime Juice 1 Tsp.
- Salt and Black Pepper, to taste
- Sliced Green Bell Pepper ¼ Cup
- Sliced Red Bell Pepper ¼ Cup
- Thinly Sliced Carrots ¼ Cup
- Sliced Green Onion Tops 2 Tbsp.
- Garlic-infused Olive Oil 1 Tsp.
- Cooked White Rice ½ Cup
- Lactose-free Shredded Cheddar Cheese 2 Tbsp.
- Chopped Fresh Cilantro 1 Tbsp.
- Lime Wedge, for serving

SERVING SIZE

1



PREPARATION

- Pat the shrimp dry with paper towels.
- In a small bowl, combine the garlic-infused olive oil, smoked paprika, cumin, chili powder, oregano, lime juice, salt, and pepper.
- Add the shrimp and toss until evenly coated.
- Heat 1 tsp garlic-infused olive oil in a large skillet over medium-high heat.
- Add the green bell pepper, red bell pepper, carrots, and green onion tops. Cook for 3–4 minutes, stirring frequently, until the vegetables are tender-crisp.
- Push the vegetables to one side of the skillet and add the seasoned shrimp.
- Cook the shrimp for approximately 2 minutes per side, until pink, opaque, and cooked through.
- Place the cooked rice in a serving bowl.
- Top with the fajita vegetables and shrimp.

- Sprinkle with lactose-free cheddar and fresh cilantro.