



ONE-PAN CANTINA SHRIMP FAJITAS

with Spicy Guacamole & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



1 | 2
Long Green Pepper



1 | 2
Red Onion



4 TBSP | 8 TBSP
Guacamole



1 tsp | 2 tsp
Hot Sauce



1 TBSP | 2 TBSP
Fajita Spice Blend



10 oz | 20 oz
Shrimp
Contains: Shellfish



6 | 12
Flour Tortillas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk



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HELLO

SPICY GUACAMOLE

Fave creamy condiment, spiked with hot sauce and lime juice



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 610



FEELIN' HOT

Keep tortillas from cooling down while you build your fajitas. Once they're warm and pliable in Step 4, wrap 'em in foil, then take 'em out one at a time as needed.

BUST OUT

- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP & MIX GUACAMOLE

- Wash and dry produce.
- Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **onion**.
- In a small bowl, combine **guacamole**, a **squeeze of lime juice**, and a **dash of hot sauce** (save the rest for serving). Season with **salt** and **pepper**.



3 COOK SHRIMP

- Meanwhile, rinse **shrimp*** under cold water, then pat dry with paper towels.
- Push **veggies** to one side of pan; add a **drizzle of oil** to empty side. Add shrimp and **remaining Fajita Spice Blend**. Cook, stirring occasionally, until shrimp are opaque and cooked through, 3-4 minutes.
- Stir veggies and shrimp to combine. Add a **big squeeze of lime juice** and season with **salt** and **pepper** to taste. Turn off heat.



2 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 4-5 minutes.
- Add **half the Fajita Spice Blend** (you'll use the rest in the next step) and cook until fragrant, 30 seconds.



4 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **shrimp and veggie filling** and **spicy guacamole**. Drizzle with **smoky red pepper crema**. Serve with **remaining hot sauce** and any **remaining lime wedges** on the side.

*Shrimp are fully cooked when internal temperature reaches 145°.