SHRIMP FAJITAS SHEET PAN STYLE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

1 ½ pounds of shrimp, peeled and deveined

1 yellow bell pepper, sliced thin

1 red bell pepper, sliced thin

1 orange bell pepper, sliced thin

1 small red onion, sliced thin

1 ½ tablespoons extra virgin olive oil

1 teaspoon kosher salt

Several turns of freshly ground pepper

2 teaspoons chili powder

½ teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon ground cumin

½ teaspoon smoked paprika

Lime

Fresh cilantro, for garnish

Tortilla, warmed

**Directions:**

* Preheat the oven to 450 degrees F
* In a large bowl, combine onion, bell peppers, shrimp, olive oil, salt, pepper, and spices
* Toss to combine
* Spray baking sheet with non-stick cooking spray
* Spread shrimp, bell peppers, and onions on baking sheet
* Cook at 450 degrees for about 8 minutes then turn oven to broil and cook for an additional 2 minutes or until the shrimp is cooked through
* Squeeze juice from fresh lime over fajita mixture and top with fresh cilantro
* Serve in warm tortillas