



# Sheet Pan Shrimp Fajitas with Lettuce Wraps

|                |               |
|----------------|---------------|
| Prep Time      | 15 mins       |
| Total Time     | 40 mins       |
| Meal Type      | Lunch,Dinner  |
| Contributed By | LivingPlateRx |
| Source         | Living Plate  |
| Servings       | 4             |



## Spice Blend

### Ingredients

lb,c g,ml

- 1 tsp Chili Powder
- 1 tsp Cumin, ground
- 1/2 tsp Oregano, dried
- 1/2 tsp Paprika
- 1/2 tsp Black Pepper
- 1/4 tsp Salt
- 1/2 tsp Garlic Powder
- 1/2 tsp Onion Powder

### Directions

#### Make

1. Combine all ingredients in a small bowl and set aside.

## Fajitas

### Ingredients

lb,c g,ml

- 1 1/2 lb Shrimp, large, *Peeled and Deveined*
- 1 Bell Pepper, Red, *Sliced*
- 1 Poblano Pepper, *Sliced*
- 1 Onion, White, *sliced*
- 2 Cloves Garlic, *minced*
- 2 Tbs Olive Oil
- 1/4 cups Cilantro, fresh, *Chopped*
- Parchment Paper

### Directions

#### Prep

1. Preheat oven to 450° Fahrenheit.
2. Line a large sheet tray with parchment paper.
3. Wash and cut all vegetables.

#### Make

1. Spread shrimp, peppers, onion, and garlic on the sheet tray. Pour the olive oil and spice blend over the pan and toss together with hands.

- 8 leaves Bibb lettuce Or your favorite fajita wrap

2. Bake in the oven for 10 minutes or until shrimp is cooked through. Remove from oven.
3. Add shrimp & vegetables to Bibb lettuce leaves, or your favorite wrap
4. Top with cilantro and serve with Lime-Yogurt Sauce and Pico de Gallo. To wrap, fold bottom of leaf over shrimp, fold in left and right side of leaf, then roll up to the top of the leaf to completely enclose.

## Lime-Yogurt Sauce

### Ingredients

lb,c g,ml

- 1 cups Greek Yogurt, plain, non-fat
- 1/4 tsp Chili Powder
- 1/2 Lime, *Juiced and Zested*

### Directions

#### Make

1. While shrimp is cooking, combine all ingredients in a bowl and reserve until service.

## Pico De Gallo

### Ingredients

lb,c g,ml

- 3 Tomatoes, *diced*
- 1/4 Onion, White, *diced*
- 2 Tbs Cilantro, fresh, *Chopped*
- 1/4 Jalapeno Pepper
- 1/2 Lime, *Juiced and Zested*
- 1 Clove Garlic, *Minced*

### Directions

#### Prep

1. Wash and cut vegetables.

#### Make

1. While shrimp is cooking, combine ingredients in a bowl and reserve until service.

Source: Nutrient data for this listing was provided by USDA Food Composition Database.  
Each "--" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

| Nutrition Facts   | Amount/serving        | % Daily Value* | Amount/serving     | % Daily Value*                 |
|---|-----------------------|----------------|--------------------|--------------------------------|
|   | <b>Total Fat</b> 8.3g |                | 12%                | <b>Total Carbohydrates</b> 17g |
| Saturated Fat 1.2g  |                       | 5%             | Dietary Fiber 3g   | 13%                            |
| Trans Fat 0.0g  |                       |                | Total Sugars 8g    |                                |
| <b>Cholesterol</b> 276mg  |                       | 92%            | <b>Protein</b> 42g |                                |
| <b>Sodium</b> 405mg   |                       | 17%            |                    |                                |
| Vitamin D 0mcg 0% · Calcium 218mg 21% · Iron 2mg 12% · Potassium 1006mg 21% |                       |                |                    |                                |

**Calories** 298 per serving

\* The percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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