



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lime



1 | 2  
Poblano 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: Wheat



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

## HELLO

### SPICY GUACAMOLE

Spiked with hot sauce and lime juice, this creamy condiment is truly next-level.

# ONE-PAN CANTINA SHRIMP FAJITAS

with Spicy Guacamole & Smoky Red Pepper Crema

ONE PAN



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 660





### FEELIN' HOT

Want to keep the tortillas from cooling down while you're building your fajitas? Once they're warm and pliable in step 4, take them out of the microwave and wrap 'em in foil, then take 'em out one at a time as needed.

### BUST OUT

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

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\* Shrimp is fully cooked when internal temperature reaches 145°.



### 1 PREP & MIX GUACAMOLE

- Wash and dry produce.
- Quarter **lime**. Halve, core, and thinly slice **poblano** 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**. Cook, stirring occasionally, until shrimp is 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 **poblano** and **onion**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 4-5 minutes.
- Add **half the Fajita Spice** (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, about 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.