



# ONE-PAN CANTINA SHRIMP FAJITAS

with Spicy Guacamole & Smoky Crema

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lime



1 | 2  
Poblano Pepper



1 | 2  
Yellow 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  
Sour Cream  
Contains: Milk



2 tsp | 4 tsp  
Smoked Paprika



## HELLO

### SPICY GUACAMOLE

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

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 670





## 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

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

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



## 1 PREP & MIX TOPPINGS

- 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**.
- In a separate small bowl, combine **paprika** and **sour cream**. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches drizzling consistency.



## 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 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 **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 crema**. Serve with **remaining hot sauce** and any **remaining lime wedges** on the side.