



## 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, Soy



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HELLO

### SPICY GUACAMOLE

Fave creamy condiment, spiked with  
hot sauce and lime juice

# ONE-PAN CANTINA SHRIMP FAJITAS

with Spicy Guacamole & Smoky Red Pepper Crema



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630



## 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°.