



Shrimp Fajita Recipe

Ingredients (Main Dish):

- 1 pound of uncooked medium shrimp, peeled and deveined
- 4 Tbsp. minced fresh cilantro, divided
- 1 Tbsp. plus 2 Tbsp. olive oil, divided
- 3 Tbsp. MMO Fajita Seasoning Mix
- 1 cup sour cream
- 1 large onion, thinly sliced
- 1 medium sweet red pepper, cut into thin strips
- 1 medium green pepper, cut into thin strips
- 8 flour tortillas (6"), warmed
- ½ cup salsa

Directions for Shrimp Fajita

1. In a large bowl, toss shrimp with 2 Tbsp. cilantro, 1 Tbsp. olive oil, and MMO's Fajita Seasoning Mix. Let sit for 10 minutes.
2. In a small bowl, mix sour cream and remaining 2 Tbsp. cilantro.
3. In a large pan, heat 1 Tbsp. olive oil over medium-high heat. Add onions and peppers. Cook and stir until crisp-tender. Remove from pan.
4. In the same pan, heat remaining 1 Tbsp. olive oil over medium-high heat. Add shrimp, cook, and stir just until shrimp turn pink.
5. Return onion and pepper mixture to pan. Heat through.
6. Serve with tortillas, salsa, and sour cream mixture. Enjoy!