



SHRIMP FAJITAS

- 4 Tbsp. **Meyer Lemon Infused Olive Oil**
- 1 Tbsp. **Tex-Mex Fajita Seasoning Mix**
- 20-25 medium size shrimp
- 1 Tbsp. **Sunset Seasoned Salt**
- 1 small red, orange and yellow pepper, thinly sliced
- 1 medium red onion, thinly sliced
- 2 jalapeno peppers, sliced or diced
- Cilantro (optional)
- 6" tortillas

Preheat oven to 250°F degrees. Heat 2 Tbsp. oil in a cast-iron grill pan or frying pan over medium-high heat. Add shrimp and sprinkle with **Tex-Mex Fajita Seasoning Mix**. Combine together and cook for 6 to 10 minutes, or until pink.

In a second pan, heat remaining 2 Tbsp. oil over medium heat. Add peppers and onion and sprinkle with **Sunset Seasoned Salt**. Cook until vegetables are tender crisp, about 8 to 10 minutes, stirring occasionally; add cooked shrimp and combine.

While veggies and shrimp are cooking, wrap tortillas in tin foil and warm in oven.

To assemble fajitas, fill warmed tortillas with shrimp, peppers and onions.

Top with your favourite garnishes.

