

Shrimp Fajita Bowls



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These Shrimp Fajita Bowls are a tasty and easy dinner that your whole family will love! Served over a bed of cilantro-lime rice with peppers and onions, avocado and salsa.

Ingredients

FOR THE SHRIMP:

1 tablespoon olive oil

Juice of 1 lime

1 teaspoon chili powder

1 teaspoon cumin

1 teaspoon oregano

$\frac{1}{2}$ teaspoon smoked paprika

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

Freshly ground black pepper, to taste

1 lb. large peeled, deveined, tail-off shrimp

FOR THE VEGGIES:

2 medium red bell peppers, sliced
1 large red onion, sliced
1 tablespoon olive oil
 $\frac{1}{2}$ teaspoon kosher salt
Freshly ground black pepper, to taste

FOR THE RICE:

3 cups cooked brown rice
2 tablespoons chopped cilantro
 $\frac{1}{4}$ teaspoon salt
Juice of $\frac{1}{2}$ lime

FOR THE SALSA AND TOPPING:

1 cup diced tomatoes
 $\frac{1}{3}$ cup chopped white onion
 $\frac{1}{4}$ cup chopped cilantro
Pinch kosher salt
Freshly ground black pepper, to taste
1 small, 4-ounce Hass avocado, thinly sliced

Method

1. Preheat oven to 400 degrees F.
2. FOR SHRIMP: In a large bowl, whisk together the shrimp ingredients from olive oil through pepper.
3. Add the shrimp and toss to evenly coat.
4. Set aside and allow to marinate while you make the veggies.
5. FOR VEGGIES: Combine all veggie ingredients in a large bowl. Use your hands to toss and evenly coat veggies with oil and seasoning.
6. Transfer to a sheet pan and roast 20 minutes, tossing halfway through.
7. Meanwhile, prepare the rice and salsa. In a medium bowl, combine rice with cilantro, salt and lime juice.
8. In small bowl, make the salsa by combining the tomatoes, onion, cilantro, salt and pepper.
9. Remove veggies from oven and place marinated shrimp (leaving excess marinade in the bowl) evenly among the veggies.
10. Return to the oven and roast 8 minutes.

11. Place $\frac{3}{4}$ cup rice in each of 4 bowls. Evenly divide the shrimp, veggies, salsa and sliced avocado among each bowl and serve.

12. Read more at <https://www.skinnytaste.com/shrimp-fajita-bowls/#6Dy1juUDwPoV5Yj5.99>

Notes

8 WW Freestyle SmartPoints

Prep

- Prep: 15 Minutes
- Cook: 10 Minutes
- Total Time: 25 Minutes

Source: Skinnytaste (4 servings)