



Pineapple Shrimp Fajitas



1/2 of recipe (about 1 1/2 cups): 219 calories, 1.5g total fat (0.5g sat. fat), 610mg sodium, 28.5g carbs, 3.5g fiber, 18.5g sugars, 22g protein

[Click for WW Points® value*](#)

Prep: 10 minutes **Cook:** 25 minutes



Ingredients

2 cups sliced bell pepper
1 cup sliced onion
One 8-oz. can pineapple tidbits packed in juice, lightly drained
1 tbsp. fajita seasoning mix
1 tbsp. chopped fresh cilantro, or more for topping
8 oz. (about 16) raw large shrimp, peeled, tails removed, deveined
1 1/2 tsp. lime juice

Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

In a large bowl, combine veggies, pineapple, 1 1/2 tsp. fajita seasoning, and cilantro. Toss to coat.

Spread mixture onto the center of the baking sheet. Bake for 12 minutes.

Meanwhile, in the large bowl, combine shrimp, lime juice, and remaining 1 1/2 tsp. seasoning. Toss to coat.

Flip/rearrange mixture on the baking sheet. Top with shrimp.

Bake until veggies have softened and lightly browned and shrimp are cooked through, about 8 - 10 more minutes.

MAKES 2 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.