



## 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

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**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

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