

One Pan Shrimp Fajitas with Coconut Rice

Ingredients

Shrimp

- 1 1/2 pounds extra large raw shrimp deveined and tails removed
- 3 tablespoons avocado oil
- 1 lime juiced
- 6 garlic cloves minced
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon cinnamon
- red pepper flakes to taste

Peppers & Onions

- 3 bell peppers (1 red, yellow & green) sliced
- 1 yellow onion sliced
- 1 1/2 tablespoons avocado oil
- kosher salt to taste
- black pepper to taste



Coconut Cauliflower Rice

- 3 cups cauliflower riced
- 1 tablespoon avocado oil
- 1/4 teaspoon kosher salt
- 1/4 cup canned coconut milk
- 2 tablespoons lime juice
- 1/3 cup cilantro finely chopped

Instructions

1. • Preheat the oven to 450 degrees Fahrenheit and adjust the oven rack to the middle position. Line a baking sheet with parchment paper and set aside.
2. In a medium bowl, combine all of the ingredients for the shrimp marinade. Whisk well with a fork and add shrimp. Combine thoroughly so the mixture is all over the shrimp. Set aside.
3. Add onions and peppers in an even layer on the baking sheet. Add avocado oil and mix thoroughly so everything is coated. Toss with salt and pepper. Bake for 12-15 minutes until soft throughout. Remove from the oven. Move bell peppers and onions to one third of the baking tray (on the left or right side.)
4. In a small bowl, combine all of the ingredients for the cauliflower rice together (except for the cilantro.) Taste for additional seasoning. Add cauliflower rice to the opposite side of the peppers and onions.
5. Pour the shrimp and marinade into the center of the baking sheet. Place into the oven for another 10-12 minutes until shrimp have cooked through and look opaque. Remove from the oven and stir cilantro into cauliflower rice. Serve right away with drizzled ranch dressing or eat on its own. It is delicious either way!