



## SHEET PAN SHRIMP TACOS

### Ingredients

8 Mission® Super Soft Taco-Size Flour  
Tortillas, warmed

1¼ lb. Medium to large peeled and deveined  
shrimp

1 Red bell pepper, seeded and thinly sliced

1 Green bell pepper, seeded and thinly sliced

1 Large onion, thinly sliced

3 tbsp. Vegetable oil

1 tbsp. Chili powder

1 tsp. Cumin

1 tsp. Dried oregano

1 tsp. Salt

Sour cream, chopped cilantro, and chopped green  
onion, optional

### Instructions

1. Preheat oven to 425°F.
2. On a large sheet pan toss together shrimp, bell pepper, onion, oil, chili powder, cumin, oregano, and salt. Roast until the shrimp are opaque and vegetables are just tender, about 10 minutes.
3. Serve vegetables and shrimp with tortillas. If desired, top with sour cream, cilantro, and/or green onion.

**Makes 4 servings**

**Prep time: 10 minutes**