



Shrimp Fajitas on the Grill

1 tablespoon of extra virgin olive oil
1 tablespoon of lime juice
2 garlic cloves, crushed
1 ½ teaspoon of chili powder
1 teaspoon of ground cumin
cayenne pepper, to taste
1 ½ pounds of shrimp, peeled, deveined, tailless
2 red bell peppers, sliced thin
1 red onion, sliced thin
6 flour tortillas, the 8 inch size
¾ cups of guacamole
Cooking spray

In a resealable plastic bag, combine olive oil, lime juice, garlic, chili powder, cumin, and cayenne pepper. Shake to mix. Add shrimp and shake to coat shrimp. Refrigerate for 20 minutes to overnight.

Place red bell pepper and onion in a grill basket and spray with cooking spray. Cook in closed grill over medium heat for about 10 minutes, turning halfway. Drain marinade from shrimp and add to the grill basket. Cook for about 5 minutes until shrimp is pink and cooked through. Remove from heat.

Wrap tortillas in foil and warm on grill for 1 minute on each side.

To serve, top tortillas with shrimp and vegetables, fold tortilla. Serve with a dollop of guacamole on the side. Makes 6 servings.

Nutrition information per serving: 289 calories, 18 grams protein, 10 grams fat, 30 grams carbohydrate, 490 mg sodium.

 **BARIX CLINICS™**
America's Leader in Bariatric Surgery

www.barixclinics.com | www.barixclinicsstore.com | 800-282-0066