

Shrimp Fajitas

Serves 4

Ingredients:

4 Mission® 10" Whole Wheat Tortillas (10425)

1 Tbsp. Vegetable Oil

1 1/2 large Onions, sliced

1 Red Bell Pepper, sliced

1 Yellow Bell Pepper , sliced

1 1/2 lbs. Shrimp, cooked, chopped and peeled

2 tsp. prepared Pesto

1 Tomato, diced

1 Avocado, peeled, seeded and diced

1 Tbsp. Salt

Directions:

- 1. Boil water in a medium saucepan, Add shrimp, 1/2 onion and 1 Tbs. salt and boil until shrimp is pink, about 5 minutes.
- 2. Heat oil in heavy, large skillet over medium high heat.
- 3. Add shrimp, onions and peppers and sauté until tender. Remove from heat and stir in pesto.
- 4. Spoon shrimp mixture into Mission® Golden Wheat Wraps. Top with tomato and avocado. Fold wrap over. Serve warm.