

Shrimp Tacos

Ingredients

- 2 tomatoes, cored and chopped
- 1 small onion
- 1 jalapeño, minced
- 2 Tbsp ketchup
- 1 Tbsp lime juice
- 2 garlic cloves, minced
- Salt and pepper
- 1 pound large shrimp
- 5 Tbsp vegetable oil
- 12 (6 inch) corn tortillas
- 8 oz Monterey Jack cheese, shredded
- Shredded iceberg lettuce
- Diced avocado
- Fresh cilantro, chopped



Preparation

1. Adjust oven rack to lowest position and heat oven to 450°
2. Combine tomatoes, onion, jalapeño, lime juice, garlic, 1 teaspoon salt and ¼ teaspoon pepper in a large bowl and set aside
3. Cut shrimp in ½-inch pieces
4. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until simmering and tomatoes begin to break down
5. Add tomato mixture and cook until liquid is slightly thickened
6. Stir in shrimp and cook until just opaque, about 2 minutes
7. Brush 2 rimmed baking sheets with 1 tablespoon oil each, arrange tortillas in a single layer on prepared sheets, brush tops of tortillas with remaining 2 tablespoons oil (alternatively, place tortillas on dry pans, brush the tops with the oil, flip them over and brush the other side)
8. Divide the cheese evenly among tortillas then top with shrimp mixture
9. Bake, 1 sheet at a time, until cheese melts and edges of tortillas just begin to brown and crisp, 7-9 minutes
10. Fold tacos in half, transferring to a platter and making sure they stay folded
11. Garnish with lettuce, avocado, cilantro, as preferred (hot sauce may also be added)
12. Serve, passing lime wedges separately