

TACOS GOBERNADOR

YIELD 4-5 TACOS

INGREDIENTS

- 1 pound small shrimp
- 1 piece poblano pepper (diced)
- 1/4 onion (diced)
- 1 roma tomato (diced)
- 1 garlic clove (finely chopped)
- 1 cup Monterrey jack cheese (grated)
- Corn tortillas
- 2 tablespoons butter
- 1 tablespoon olive oil
- Salt and pepper
- Garnish: salsa morita, lime and cilantro

Directions:

1. Saute onions, poblano peppers, garlic and tomatoes with olive oil and butter for 2 minutes, add shrimp and season with salt and pepper, cook for 2 more minutes and save.
2. in a non stick pan, put 3 tablespoons of the cheese and let it melt until you see a brown crust under, put the tortilla on the cheese and flip with a spatula, let the tortilla there for 30 seconds and, remove from pan.
3. fill the tortilla with shrimp and serve.

