

# AJILLO SHRIMP SOPE

## INGREDIENTS

- Masa for making the sopes
- 1 pound shrimp, clean, no shell, no tail.
- 4 cloves of garlic, finely chopped
- 1 guajillo pepper, seeded finely sliced
- 2 tablespoons olive oil
- salt and pepper
- refried beans
- queso fresco
- Cream
- lard

## Directions:

- In a pan saute medium heat start by adding the olive oil, then add the Chile, you will see how the chile colors the oil, then add the shrimp and garlic. saute for 2-3 minutes depending on the size of the shrimp. remove from heat.
- In another pan, put half of a teaspoon of lard and place the sopes until hot, add refried beans as a base for the sope, then add the shrimp, garnish with queso fresco, cream and a salsa.

