



Shrimp Tacodillas

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

These shrimp tacos are a cross between a taco and a quesadilla. They are crispy on the outside with a melty and cheesy interior. Top tacodillas with sliced avocado, a squeeze of fresh lime juice, and hot sauce such as Tapatio. Delicious and easy to prepare.

Ingredients

- 3 tablespoons vegetable oil
- divided - 1 tablespoon extra-virgin olive oil - 1 ¾ cups diced tomatoes - 1 cup chopped onion - ¼ cup chopped fresh cilantro - 2 tablespoons ketchup - 2 cloves garlic
- minced - 1 serrano chile pepper
- chopped - 1 teaspoon salt - ¼ teaspoon ground black pepper - 1 pound large shrimp - peeled
- deveined
- and cut into 1/2-inch pieces - 9 (6 inch) corn tortillas - 2 cups shredded pepper Jack cheese

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C) and place an oven rack on the lowest position. Brush 2 baking sheets with 1 tablespoon vegetable oil each. Heat extra-virgin olive oil in a skillet until shimmering. Add tomatoes
2. onion
3. cilantro
4. ketchup
5. garlic
6. serrano chile
7. salt
8. and pepper; cook until the onions are translucent
9. 6 to 8 minutes. Add shrimp and cook until shrimp are opaque but not cooked all the way
10. about 2 minutes; they will continue to cook in the oven. Remove from the heat. Place 5 tortillas on one prepared baking sheet and 4 on the other. Brush tops of tortillas with remaining 1 tablespoon vegetable oil. Divide pepper Jack cheese evenly amongst all 9 tortillas. Evenly divide shrimp mixture on top of cheese. Bake one sheet at a time in the preheated oven until tortillas start to turn golden brown and cheese has melted
11. 7 to 9 minutes. Working as fast as possible
12. remove tacodillas to a serving platter
13. one at a time
14. folding in half like tacos.