

## Ranchero Shrimp Tacos



**Preparation time:** 25 min

**Difficulty:** Easy

## Ingredients

- Chicken stock: ½ cup
- Chili garlic oil: 4 tbsp
- Chili lime seasoning: 1 tbsp
- Chili powder: 1 tbsp
- Chipotle pepper in Adobo, chopped: 1
- Cilantro: ¼ cup
- Cloves garlic, minced: 2
- Cotija cheese: To taste
- Cumin powder: 1½ tbsp
- Jalapeno, seeded and diced: 1
- Jalapenos: To taste
- Juice of lime: 2
- Medium shrimp, peeled and deveined: 30
- Mexican oregano: ½ tsp
- Salt and pepper: To taste
- Shredded lettuce: To taste
- Small corn tortillas: 20
- Sweet onion, diced: ½ cup

## For this recipe we used:

Crushed Tomatoes with Onion 1 (13.8 oz) Box



## Preparation

**These Fish Tacos are super simple to make with our Pomì Crushed Tomatoes with Onion Sauce Starter. The base for the tomato salsa, it already has the natural quality of onion included- that's one less step to worry about!**

Directions:

1. Heat the chili garlic oil in a large skillet. Add the onion and jalapeno. Season with salt and pepper until the onion softens and becomes translucent.
2. Add the garlic, chili powder, cumin and oregano. Let spices toast for about 1 minute.
3. Add the chipotle pepper, Pomi tomatoes and chicken stock. Bring to a simmer for 10 minutes.
4. Squeeze in the juice of one lime. Remove from heat and add to a high powered blender with cilantro. Blend until smooth, set aside in a bowl.
5. Heat the chili and garlic oil in a large skillet and add the shrimp.
6. Season shrimp with chili lime seasoning, cumin, salt and pepper. Cook on each side for about 2 minutes. Squeeze in the lime juice and toss to coat.
7. Heat the tortillas in the microwave or over a gas stove. Use two tortillas per taco. Fill with lettuce and shrimp. Top with ranchero sauce, cotija cheese and peppers.