

Baked Crispy Shrimp Tacos (MelsKitchen)

Shrimp Mixture:

2 medium tomatoes, diced (about 1½ cups)
1 small yellow white or red onion, finely chopped (about ½ cup)
1 medium jalapeño pepper, seeded and finely chopped
2 T. ketchup or BBQ sauce
1 T. fresh lime juice
2 medium garlic cloves, minced or pressed through a garlic press
1 t. salt, I use coarse, kosher salt
Pinch black pepper
1 t. olive oil
1 lb. large shrimp, 26 to 30 per pound, peeled, deveined and tails removed

Tortillas + Cheese:

2 T. avocado oil
10 6-inch corn or flour tortillas (see note)
2 c. grated Monterey Jack cheese

Toppings:

Shredded iceberg lettuce
Diced avocado
Lime wedges
Chopped fresh cilantro
Salsa or hot sauce

Instructions:

1. Adjust oven rack to lower third of oven and preheat oven to 450.
2. In a small bowl, stir together the tomatoes, onion, jalapeño, ketchup (or BBQ sauce), lime juice, garlic, salt and pepper.
3. Cut shrimp into 1/2-inch pieces.

4. In a 12-inch skillet, heat the olive oil over medium heat until rippling. Add the tomato mixture and cook until the liquid is reduced and the tomatoes start to break down and onion is softened, 5-6 minutes.
5. Drain any extra liquid from the shrimp (discard the liquid); stir the shrimp into the skillet and cook until the shrimp just turn pink, 2-3 minutes. Remove the skillet from the heat. Season with additional salt and pepper, if needed.
6. Brush two rimmed half sheet pans with the 2 tablespoons oil.
7. Place tortillas in a single layer on the oiled baking sheets.
8. Divide the cheese evenly among the tortillas. Top with the shrimp/tomato mixture, arranging it mostly down the center of each tortilla.
9. Bake the tacos, one sheet at a time (see note for convection bake), until the edges of the tortilla are golden and crispy, 7-10 minutes.
10. Use a flat spatula to remove the tacos from the sheet pan. Gently fold tacos in half. Garnish with additional toppings as desired.