

# cheesy chipotle shrimp tacos

BY CAROLINE CHAMBERS

Serves 4

Cook time: 30 minutes

Tools:

- A large [bowl](#) or Ziploc
- Another medium to large [bowl](#)
- [Chef's knife](#)
- [Cutting board](#)
- 2 rimmed [sheet pans](#), 1 lined with foil
- A small tupperware container or jar

Ingredients:

**Read before you go grocery shopping:** *If you can find good, fresh pico de gallo, buy that instead of making your own! If buying pico, omit the tomatoes, onion, jalapeño, and cilantro from your grocery list. As Ina would say, store-bought is fine*



- 1 pound (20-30 count) peeled and deveined shrimp, thawed if using frozen (I

usually buy mine frozen, they often have tails that I have to remove)

- 3 tablespoons [chipotle hot sauce](#) or the liquid from a can of chipotles en adobo, divided
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon honey
- Kosher salt
- 1 organic lime
- 1 pound tomatoes (any kind), diced
- 1 small white onion, diced
- 1 jalapeño, seeds discarded, minced
- 1 bunch cilantro, finely chopped
- 1 bag of the smallest flour tortillas you can find (I love [these](#))
- 8 ounces shredded sharp white (or yellow) Cheddar cheese
- 1/2 cup mayonnaise

**Marinate the shrimp:** In a large bowl or Ziploc, combine **1 pound shrimp, 2 tablespoons chipotle hot sauce, 1 tablespoon extra-virgin olive oil, 1 tablespoon honey,** and **3/4 teaspoon kosher salt.** Use a microplane to grate the zest from **1 lime** into the bowl/bag. Mix and set aside to marinate at room temperature.

**Preheat oven to 400°F.** Place one oven rack in the middle of the oven, and one right above the middle.

**Make the pico de gallo:** Dice **1 pound tomatoes and 1 small white onion.** Cut the stem off of **1 jalapeño,** cut it in half, and use a spoon to scoop out the seeds (and discard them) then mince. Finely chop enough **cilantro** to get 1/4 cup. Throw all of that in a bowl and stir in the juice of **1/2 lime** (the one you zested earlier) and **3/4 teaspoon kosher salt.** Taste and if it isn't delicious, add more salt. Tomatoes love salt.

**Bake the shrimp and cheesy tortillas:** Now grab two rimmed sheet pans! Line one with foil. Place the shrimp in an even layer on the foil-lined sheet pan, and place as many tortillas as you need on the naked sheet pan, overlapping them slightly if needed. Sprinkle **about 3 tablespoons of Cheddar cheese (but you absolutely do not need to measure)** onto each tortilla.

Place the tortillas on the middle rack in the oven, and the shrimp on the rack right above it. Cook for 5 to 7 minutes, until the shrimp are firm and the cheese is melty.

**Make the chipotle crema:** I know, another step! Trust me, it's worth it. In a small tupperware container or jar (because you'll have leftovers and I'm saving you a dirty dish!), combine **1/2 cup mayo, 1 tablespoon chipotle hot sauce, the juice from the remaining 1/2 lime,** and **a pinch of salt.** Taste and adjust seasonings as you like. **Assemble:** Pile 3 to 4 shrimp onto each tortilla and top with tons of pico de gallo and chipotle crema. Sprinkle any remaining cilantro on top.