Crispy Shrimp Tacos

2 tomatoes, chopped Toppings

1 onion, chopped shredded lettuce

1 jalapeno, minced sliced avocado

2 Tablespoons ketchup fresh cilantro

1 Tablespoon lime juice hot sauce

2 garlic cloves, minced

​1 teaspoon salt

1/4 teaspoon pepper

1 pound large shrimp, peeled and cut into 1/2" pieces

5 tablespoons oil

12 corn tortillas

2 cups shredded Monterey Jack cheese

Combine tomatoes, onion, jalapeno, ketchup, lime juice, garlic, salt and pepper.

Heat 1 T. oil in skillet. Add tomato mixture and cook 5-7 minutes.

Reduce heat to medium. Stir in shrimp and cook 2 minutes.

Brush 2 baking sheets with 2 T. oil. (1 T. each)

Arrange tortillas in a single layer on sheets. (6 tortillas per sheet)

Brush tops of tortillas with 2 T. oil. Divide cheese evenly among tortillas.

Top with shrimp mixture.

Bake, 1 sheet at a time, until cheese melts and tortillas crisp. (7-9 minutes)

Garnish with lettuce, avocado, cilantro and hot sauce.

Fold in half to serve.