



Camarones al Ajillo (Garlic Shrimp Stir-Fry with Poblanos)

Serves 10

Ingredients:

- 20 Mission® 6" White Corn Tortillas (10600)
- 1 1/2 cups Poblano Peppers , roasted
- 2 heads Garlic , fresh, peeled
- 1 1/2 tsp. Salt
- 1 1/4 cups Lime Juice , fresh
- 3 tsp. Fresh Ground Black Peppers
- 9 cups Shrimp , 26/30 size
- 1/3 cup Olive Oil , divided
- 1/3 cup Vegetable Oil , divided
- 2 Limes , cut into wedges

Directions:

1. To roast peppers, place on a hot grill or in a broiler until pepper skin blisters and becomes evenly blackened. Remove from heat and place in a plastic bag and seal to sweat peppers for 10 minutes. Remove from bag. Peel, stem and seed peppers, cut into thin strips. Set aside.
2. In a mortar and pestle, crush 8 of the garlic cloves to a paste with the salt. Grind in the lime juice and the black pepper.
3. Add the shrimp and toss well to combine. Let stand for 5 minutes; drain and set aside.
4. Using the flat side of a heavy knife blade, crush the remaining garlic cloves just enough to bruise the surface without breaking apart the cloves. Set aside.
5. Add 2 Tbs. each of the olive and vegetable oil to a medium skillet and heat over medium heat until rippling.
6. Add the bruised garlic and cook over medium heat, stirring constantly, for about 2 minutes or until golden. Mix in the chiles, sauté and set aside.
7. To cook to order, heat 1 Tbs. remaining oils per serving. Add the drained shrimp and cook, stirring constantly, for two minutes or until shrimp turns pink. Add in the garlic-chile mixture and cook, stirring constantly, to heat, about 1 minute. Serve immediately with lime wedges and warm tortillas.