

## Ensenada Shrimp Tacos



### Ingredients

1 package Azteca supersize tortillas, room temperature

2 tablespoons olive oil

1 poblano pepper, chopped

1/2 teaspoon chili powder

1/4 teaspoon ground cumin

1 package (8 ounces) cream cheese

1 medium red onion, chopped

1 pound uncooked medium shrimp, peeled and deveined

1 can chopped chilies

1/4 teaspoon salt

1/4 teaspoon pepper

### Directions

Preheat oven: 350°

In a large skillet, sauté onion in oil until tender. Add shrimp, poblano pepper, chilies, chili powder, salt, cumin and pepper. Cook for 2-3 minutes or until shrimp turns pink. Stir in cream cheese until melted.

Place 1/3 cup shrimp mixture down the center of each tortilla. Roll up and place seam side down in a greased 13×9-inch baking dish. Pour salsa over the top; sprinkle with Monterey Jack cheese.

Bake, uncovered, at 350° for 20-25 minutes or until heated through.