



Deviled Shrimp Tacos

Ingredients

- 6 tortillas made with MASECA® corn masa flour
- 18 medium shrimp, peeled and deveined
- 4 tablespoons of butter
- 3 garlic cloves, minced
- 1 cup of fresh mushrooms, sliced
- 2 arbol chiles, dried, deveined and chopped
- Salt and pepper to taste
- Hot red salsa

Preparation

1. Melt the butter in a pan and fry the garlic for one minute.
2. Add mushrooms, arbol chiles, season with salt and pepper and cook for 5 minutes.
3. Add the shrimp and turn off when they change color.
4. Warm tortillas made with MASECA® and fill with the deviled shrimp mixture.
5. Serve with red sauce.