

## CLASSIC SHRIMP GOBERNADOR TACOS

*(adapted from [Marcela Valladolid](#))*

1 tablespoon olive oil  
1 small shallot, minced  
2 tomatoes, seeded, chopped  
1 red bell pepper, stemmed, seeded, and diced  
1 pound shrimp, peeled and deveined, chopped  
1 cup canned tomato puree  
1 teaspoon Mexican oregano  
1 bay leaf  
1/2 teaspoon smoked paprika  
Salt and freshly ground black pepper  
8 corn tortillas  
1/2 cup shredded Oaxaca or mozzarella cheese  
Lime wedges and hot sauce, for serving

In a large heavy saucepan, heat the olive oil over medium-high heat. Add the minced shallot and cook until translucent, about 3 minutes. Add the tomatoes and bell pepper and cook for 3 minutes. Add the shrimp and cook for a couple of minutes. Stir in the tomato puree, oregano, bay leaf, and smoked paprika. Cook for another couple of minutes, remove the pan from the heat and reserve. Adjust seasoning with salt and pepper. Remove and discard the bay leaf.

Heat a large heavy skillet over medium-high heat. Lay 2 tortillas, flat on the bottom of the pan, side by side. Put a small mound of cheese on 1 side of each tortilla. Wait until the cheese melts slightly, then add about 2 tablespoons of the shrimp mixture to each tortilla. Fold the tortillas over into half-moon shapes and cook to melt the cheese completely, another 1 to 2 minutes. Transfer to a platter and keep warm. Repeat with the remaining tortillas, cheese, and shrimp mixture. Arrange the tacos on a serving platter and serve with lime wedges and hot sauce on the side.