

Ranchero Shrimp

2 Tbsp olive oil
1 small onion, diced
1 clove garlic, minced
6 roma tomatoes or 3 large tomatoes, chopped
3 anaheim chile peppers, roasted, peeled, and diced
1/4 Tbsp oregano
1/2 tsp cumin
salt and pepper to taste
2 lbs shrimp, peeled and deveined
1/4 cup chopped cilantro

To roast peppers, place on greased baking sheet. Place under the broiler for about 15 minutes, turning halfway through cooking time. Broil until peppers are charred. Let cool and peel skin.

Heat oil in a large skillet. Add onion and cook for 2-3 minutes. Add garlic; cook and stir for 30 seconds. Add tomatoes, peppers, and spices. Bring to a boil; cover and reduce heat. Simmer until tomatoes are juicy, about 5 minutes. Add the shrimp, uncover, bring to a boil and reduce heat. Simmer until shrimp is pink and fully cooked, about 3-5 minutes. Stir in cilantro.

Serve over rice and serve with warm tortillas.

Serves 6-8

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