

Tacos Gobernador

SERVES Serves 4

TIME 45 minutes

Why This Recipe Works

Tacos gobernador are shrimp and vegetable tacos from Mexico's Baja region that are toasted briefly in a skillet. We sautéed the shrimp first, rather than cooking it along with the rest of the filling components, to give us better control over its doneness, as well as to drain its excess moisture from the filling and avoid sogging out the tacos. Creating a layer of cheese atop the tortilla, rather than mixing the cheese into the filling, ensured that it had maximum contact with the pan's heat and melted readily. Fresh cilantro, crema, a spritz of lime, and a few dashes of hot sauce added welcome freshness and zing.



Gather Your Ingredients

- 3** tablespoons unsalted butter, divided
- 1** pound medium shrimp (41 to 50 per pound), peeled, deveined, and tails removed, chopped
- 1** large poblano chile, stemmed, seeded, and cut into 2-inch-long matchsticks
- 1** onion, halved and sliced thin

Before You Begin

- * For a spicier dish, leave the seeds and ribs in the serrano. If desired, small (6-inch) flour tortillas can be substituted for the corn tortillas. Oaxaca is a mild, semisoft Mexican cheese; if it's unavailable, queso asadero or Monterey Jack can be substituted.

Instructions

- 1** serrano chile, stemmed, seeded, and minced
- 2** garlic cloves, minced
- 1** teaspoon dried Mexican oregano
- $\frac{1}{2}$ teaspoon ground coriander
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon table salt
- 2** plum tomatoes, cored and chopped fine
- $\frac{1}{3}$ cup chopped fresh cilantro, plus extra for serving
- 8** (6-inch) corn tortillas
- 2** tablespoons vegetable oil
- 8** ounces Oaxaca cheese, shredded (2 cups)
- Lime wedges
- Mexican crema or sour cream
- Hot sauce

- 1.** Adjust oven rack to middle position and heat oven to 200 degrees. Set wire rack in rimmed baking sheet and place in oven. Place colander inside medium bowl; set aside.
- 2.** Melt 1 tablespoon butter in 12-inch nonstick skillet over medium heat. Add shrimp and cook, stirring frequently, until just opaque, about 2 minutes. Transfer shrimp to prepared colander to drain.
- 3.** Return skillet to heat and melt remaining 2 tablespoons butter. Add poblano, onion, and serrano and cook, stirring frequently, until onion is softened and starting to brown, 6 to 8 minutes. Stir in garlic, oregano, coriander, cumin, and salt and cook for 1 minute. Add tomatoes and cook until vegetable mixture is dry, 4 to 5 minutes. Off heat, stir in cilantro.
- 4.** Discard any shrimp juices that have collected in bowl. Transfer shrimp and vegetable mixture to now-empty bowl and stir to combine. Season with salt to taste. Wipe out skillet.
- 5.** Stack tortillas, wrap in damp dish towel, and place on plate; microwave until warm and pliable, about 30 seconds. Place 1 tortilla on cutting board (keep others covered) and brush top lightly with oil. Flip tortilla over, then sprinkle evenly with $\frac{1}{4}$ cup cheese. Spread $\frac{1}{4}$ cup shrimp mixture over half of tortilla, leaving $\frac{1}{8}$ -inch border at edge. Fold and press to close tortilla. Repeat with remaining tortillas, oil, and filling.
- 6.** Arrange 4 tacos in now-empty skillet with open sides facing toward center of pan. Place skillet over medium-high heat and cook until cheese has melted and tacos are spotty golden brown on 1 side, 2 to 3 minutes. Using tongs and thin spatula, carefully flip tacos. Cook until spotty golden brown on second side, 2 to 3 minutes, adjusting heat as necessary.

7. Remove skillet from heat and transfer tacos to prepared sheet in oven to keep warm. Arrange remaining 4 tacos in skillet, return pan to medium-high heat, and cook remaining tacos. Serve tacos immediately, passing lime wedges, crema, hot sauce, and cilantro separately. Open tacos to add garnishes.

Skillet Geometry

Arranging the tacos with their open sides toward the middle allows you to slide your spatula into the empty center of the pan and flip the tacos with their folded sides down, so the filling doesn't spill out.

