



Potato and Shrimp Machaca

This dish can be served for lunch or dinner. For casual restaurants

In northern Mexico, Machaca is a popular dish that is prepared with a variety of proteins such as beef, shrimp, fish and even goat, and it is served with tortillas as a main dish. Traditionally, this dish doesn't include potatoes, but including puffs could add volume, a crunchy texture and great flavor to the dish.

INGREDIENTS

- ½ lb (226.5g) Tater Puffs (H30)
- ½ lb (226.5g) Shrimp
- 1/8 lb (56.6g) Butter
- ¼ lb (113.25g) onion, chopped finely
- ¼ lb (113.25g) tomato, chopped finely
- 2 tablespoons (3.5 g) of fresh cilantro, chopped
- Salt and pepper to taste

DIRECTIONS

1. Prepare the Tater Puffs following the instructions on the packaging, keep warm.
2. In a separate pan, melt the butter, cook the onions and add the shrimp, tomatoes and cilantro.
3. Add the shrimp machaca to the warm puffs and serve with a pinch of cilantro.
4. Serve immediately.

Yield

2 servings