



Mole Poblano Shrimp Tacos



Prep Time
10 mins

Cook Time
30 mins

Yields
8 Servings

Ingredients

- 1 jar **El Popular Mole Paste 8oz** or
1 jar **El Popular Mole Powder 4oz**
- 2-4 cups of chicken broth (see Mole recipe)
- 1 lb shrimp peeled and deveined,
tails removed
- 16 corn tortillas

How to Make Mole

- Add 2 cups of chicken broth to a large skillet.
- Over low flame, add broth until desired thickness is obtained.

Directions

- In a small pot, mix **El Popular Mole** and broth on low heat until it boils. Remove from heat.
- Heat a drizzle of oil in a large skillet over medium-high heat. Add the shrimp to the hot pan and sauté for 5-8 minutes, flipping occasionally, until the shrimp are cooked through. Season as desired.
- Toast and slightly heat tortillas on both of the sides.
- Build taco with shrimp

**Have a taste for
dessert? Try our
authentic El Popular
Mexican chocolate.**

