



Shrimp Tostadas



Ingredients, Salsa:

- ½ cup corn, frozen, fresh, or canned
- ⅓ cup red onion, diced
- 1 large tomato, diced
- 1 avocado, diced
- 2 tablespoons cilantro, chopped
- 1 lime, juiced

Ingredients, Shrimp:

- 1 lb medium uncooked shrimp, peeled and deveined
- 1 tablespoon olive oil
- 1 teaspoon chili powder
- ¼ teaspoon garlic powder
- ¼ teaspoon ground cumin
- ¼ teaspoon salt
- ¼ teaspoon pepper
- Ole Tostada De Maiz shells
- 1 can Old El Paso black or Old El Paso traditional refried beans
- 1 ½ cups shredded Mexican blend cheese

Method:

1. For the salsa, add the corn, tomato, onion, avocado, cilantro, and lime juice to a small bowl. Toss to combine and add salt and pepper to taste. Chill in the fridge until serving.
2. In a medium bowl, add the shrimp, olive oil, chili powder, garlic powder, cumin, salt, and pepper. Toss to coat. Set aside.
3. Preheat oven to 350 degrees. Spread a thin layer of beans on each tostada and sprinkle with cheese. Bake for 4-6 minutes or until cheese is melted.
4. While tostadas are baking, cook shrimp in a large skillet for 2-4 minutes or until shrimp turn pink.
5. To assemble, top warm bean and cheese tostadas with another tostada shell, then add the shrimp. Top with salsa. If desired, add shredded lettuce sour cream (or avocado crème)