

Cocktail Shrimp Tostada



Zesty and chilled shrimp on top with a warm, crunchy shell, these tostadas have a unexpected twist with a zing of cocktail sauce.

PREP TIME	15 mins.	TOTAL TIME	20 mins.
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COOK TIME	5 mins.	SERVINGS	24 tostadas
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Ingredients

- 16 oz. Fully cooked mini shrimp, defrosted per directions
- 4 Burrito-size flour tortillas
- 1 Lime
- 2 Scallions, white ends removed, minced
- 1/4 cup Red Onion, minced
- 1 Tsp. Kosher salt, plus more salt to taste
- 2-3 Tbsp. Olive Oil
- 1/4 cup High-quality cocktail sauce
- Garnish: thinly sliced lime wedges, (optional)
- Special Equipment: 2"-2.5" ring cutter

Instructions

1. Defrost/prep shrimp, per directions. Dry.
2. Set aside shrimp in a medium size bowl in refrigerator.
3. Cut tortillas into 48 rounds, using the ring cutter. Set aside.
4. With a reamer, juice the lime into a small bowl. Remove any seeds.
5. Mix in scallions, red onion, and 1 Tsp. salt.
6. Pour mixture over shrimp and fold in. Set aside in refrigerator.
7. Heat a non-stick skillet over medium-heat, with enough olive oil to coat the bottom of the pan. About 2-3 tablespoons.
8. When oil is hot, gently lay the tortilla rounds on the oil, at least 1/2" apart. Do not overlap. Fry until golden brown (1-2 minutes), flip and fry other side. Work in batches.
9. Lay finished tortillas on clean paper towel. Sprinkle with salt while still hot.
10. Assemble: Stack tortillas by two, dap a small amount of cocktail sauce on top, and top with a heaping tablespoon of shrimp mix. Garnish (optional).
11. Serve immediately.

Pro Tip:

These make excellent finger sandwiches. Just cover with another slice of toast and cut into quarters diagonally.