



Lime-Marinated Shrimp Tostadas

with Tomato & Radish Salad



20-30min



2 Servings

Who doesn't love a crispy tostada?! Shrimp is quickly poached and then marinated in a bright lime dressing while the tortillas are crisping up in the oven. Creamy guacamole gets spread on the tostada before it's topped with the ceviche to bring it to an extra decadent level. A refreshing radish and cherry tomato salad is served alongside to make this a perfect summer meal.

What we send

- ¼ oz fresh cilantro
- 2 scallions
- 6 (6-inch) corn tortillas
- 1 pkg grape tomatoes
- 2 radishes
- 1 lime
- 10 oz pkg shrimp ²
- 2 (2 oz) guacamole

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- medium saucepan
- rimmed baking sheet

Allergens

Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 20g, Carbs 55g, Protein 29g



1. Prep poaching liquid

Preheat oven to 425°F with a rack in the center. Pick **cilantro leaves** from stems and trim ends from **scallion**. Transfer **cilantro stems** and **scallion ends** to a medium saucepan. Fill saucepan halfway with **water** and **1 tablespoon salt** and bring to a boil.



2. Bake tortillas

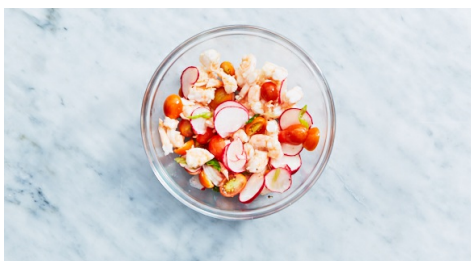
Brush **both sides of tortillas** with **2 teaspoons oil** and place on a rimmed baking sheet. Bake (without flipping) until they are a dark golden brown, 10-15 minutes (watch closely).



3. Start salad

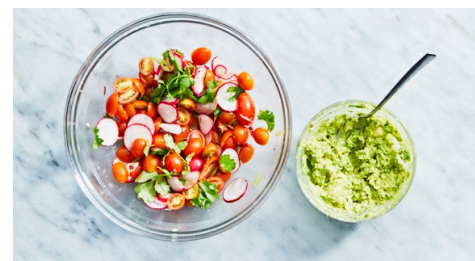
Meanwhile, halve **tomatoes**, thinly slice **radishes** and thinly slice **scallion** on the diagonal. Transfer all to a large bowl.

Halve **lime** and squeeze **half** into the bowl. Season with **½ teaspoon salt** and **a few grinds of pepper**. Transfer **¼ of the salad** to a medium bowl, stir in **½ teaspoon sugar**, and set aside.



4. Cook shrimp

Add **shrimp** to poaching liquid and cook until shrimp are pink and opaque, about 2 minutes. Drain and pick out **stems** and **scallions**. Transfer shrimp to a cutting board. Allow to cool slightly, then cut into pieces. Add shrimp to salad in the medium bowl and toss to coat.



5. Finish salad

Add **¾ of the cilantro leaves** and **1 tablespoon oil** to **salad** in large bowl and toss to combine. Cut **remaining lime half** into wedges. Season **guacamole** to taste with **salt** and **pepper**.



6. Assemble tostadas

Spread **guacamole** on the tostadas and top with **shrimp ceviche**. Serve with **salad** on the side and garnish **tostadas** with **remaining cilantro**. Serve with **lime wedges** for squeezing over. Enjoy!