

# MARLEY SPOON



## Jumbo Shrimp Ceviche Tostadas

with Tomato & Radish Salad



20-30min



2 Servings

Who doesn't love a crispy tostada?! Jumbo shrimp is quickly poached and 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 tomato salad is served alongside to make this a perfect summery meal.



## What we send

- ¼ oz fresh cilantro
- 2 scallions
- 6 (6-inch) corn tortillas
- 4 oz grape tomatoes
- 1 bag radishes
- 1 lime
- 10 oz pkg jumbo shrimp <sup>1</sup>
- 2 (2 oz) guacamole

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- medium saucepan
- rimmed baking sheet

## Allergens

Shellfish (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 520kcal, Fat 23g, Carbs 55g, Protein 30g



### 1. Prep poaching liquid

Preheat oven to 425°F with a rack in the center.

Pick **cilantro leaves** from stems. Trim ends from **scallion**. Transfer **cilantro stems** and **scallion ends** to a medium saucepan. Fill saucepan halfway with **water** and **1 tablespoon salt**. Bring to a boil.



### 2. Bake tortillas

Brush both sides of **tortillas** with **2 teaspoons oil**. Place on a rimmed baking sheet.

Bake on center oven rack, without flipping, until dark golden brown, 10-15 minutes (watch closely as they can burn easily).

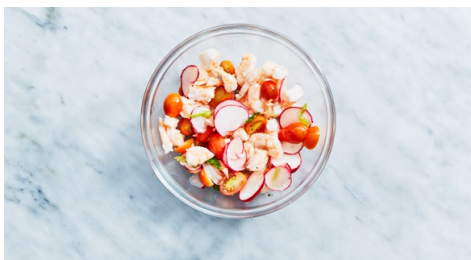


### 3. Start salad

Meanwhile, halve **tomatoes**. Thinly slice **radishes**. Thinly slice **remaining scallions** on a diagonal. Transfer all to a large bowl.

Halve **lime** and squeeze **half of the juice** into same bowl. Season with **½ teaspoon salt** and **a few grinds of pepper**. Cut remaining lime into wedges.

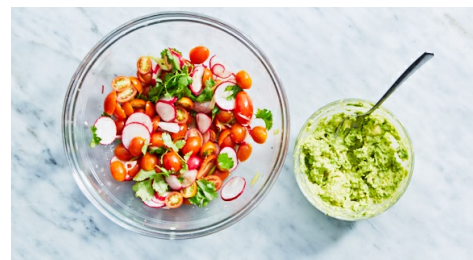
Transfer **¼ of the salad** to a medium bowl. Stir in **½ teaspoon sugar** and set aside.



### 4. Cook shrimp

Add **shrimp** to saucepan with boiling **poaching liquid**; cook until pink and opaque, 2-3 minutes. Drain and discard **cilantro stems** and **scallions**.

Transfer **shrimp** to a cutting board. Let cool slightly, then cut into smaller pieces. Add to medium bowl with **salad** and toss to coat.



### 5. Finish salad & guac

To large bowl with **salad**, add **¾ of the cilantro leaves** and **1 tablespoon oil**; toss to combine.

Season **guacamole** to taste with **salt** and **pepper**.



### 6. Assemble & serve

Spread **guacamole** over **tortillas**. Top with **shrimp ceviche** and **remaining cilantro**.

Serve **tostadas** with **salad** and **lime wedges** alongside. Enjoy!