



20-Min: Chorizo-Spiced Shrimp Tostadas

with Mango-Jalapeño Salsa

 30min  2 Servings

Is it possible to have dinner on the table in 20 minutes? Yes! The trick to a tasty, speedy supper is using fresh, flavorful ingredients. We top crisp, toasted corn tortillas with sweet, quick-cooking wild US gulf shrimp tossed in spicy chorizo chili spice blend. Homemade fresh mango salsa is the perfect sweet and juicy topping, while pre-made guacamole adds creaminess to balance the bite.

What we send

- garlic
- 1 lime
- 1 mango
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 10 oz wild US Gulf shrimp (use shrimp immediately or freeze)²
- ¼ oz chorizo chili spice blend
- 6 (6-inch) corn tortillas
- 4 oz guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 25g, Carbs 80g, Proteins 31g



1. Prep ingredients

Finely chop **1 teaspoon garlic**. Finely grate **lime zest**. Separately, squeeze **lime juice** into a medium bowl. Cut skin from **mango**; carefully cut fruit from pit, then cut fruit into ½-inch pieces. Halve **jalapeño**, remove and discard seeds, and finely chop. Separate **cilantro leaves** from **stems**; finely chop stems. Wrap leaves in a damp paper towel; set aside until step 6.



4. Toast tortillas

Lightly brush **tortillas** on both sides with **oil**. Place on a rimmed baking sheet (it's okay if tortillas overlap). Bake on center oven rack until golden and very crisp, 7-9 minutes (watch closely as ovens vary).



2. Marinate shrimp

Preheat oven to 425°F with a rack in the center. Rinse **shrimp**, then pat dry. (First thaw under cool running water, if necessary.) Transfer shrimp to a medium bowl; add **all of the chorizo chili spice, lime zest, garlic, 1 tablespoon oil, and a pinch each of salt and pepper**; stir to combine. Set shrimp aside to marinate until step 5.



5. Cook shrimp

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **shrimp and marinade** in an even layer. Cook until browned and shrimp are cooked through, flipping halfway through, 2-3 minutes.



3. Make mango salsa

To bowl with **lime juice**, add **chopped jalapeños, mango pieces, and chopped cilantro stems**; stir to combine. Season to taste with **salt and pepper**. Set mango salsa aside until ready to serve.



6. Assemble & serve

Spread **guacamole** on **toasted tortillas** in an even layer. Top tostadas with **shrimp** and **any pan drippings**, then with **mango salsa**. Garnish with **whole cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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