# **DINNERLY**



# Low-Cal Wild Shrimp & Corn Tostadas

This version of the recipe is customized with wild shrimp.

with Guacamole & Sour Cream



ca. 20min 2 Servings



#### **WHAT WE SEND**

- 10 oz pkg wild caught shrimp<sup>2</sup>
- · 6 (6-inch) corn tortillas
- 5 oz corn
- · 1 lime
- · 2 oz guacamole
- 1 oz sour cream 7
- · ¼ oz granulated garlic

#### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>

#### **TOOLS**

- · rimmed baking sheet
- medium skillet

#### **ALLERGENS**

Shellfish (2), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 590kcal, Fat 29g, Carbs 50g, Protein 36g



### 1. Prep shrimp

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

Rinse **shrimp** and pat very dry; season all over with **salt** and **pepper**.



#### 2. Toast tortillas

Lightly brush both sides of **tortillas** with **oil**. Transfer to a rimmed baking sheet and arrange in an even layer (it's okay if they overlap slightly). Bake on upper oven rack until golden and crisp, flipping tortillas and rotating sheets halfway through cooking time, 9–12 minutes (watch closely as ovens vary).



## 3. Cook corn & shrimp

Heat 1 tablespoon oil in a medium skillet over medium-high. Add corn and cook, stirring occasionally, until browned in spots, about 3 minutes.

Add **shrimp** and cook, stirring occasionally, until curled and almost cooked through, about 2 minutes. Add **1 tablespoon butter** and ½ **teaspoon granulated garlic**; cook until fragrant, 30 seconds.



4. Make guacamole crema

Into a small bowl, squeeze juice from half a lime. Add guacamole, sour cream, 2 teaspoons oil, and ¼ teaspoon salt. Stir to combine and season to taste with salt and pepper.

Cut remaining lime into wedges.



5. Assemble tostadas & serve

Season shrimp and corn to taste with salt and pepper. Top crisped tortillas with guacamole crema, spreading to edges.

Top with shrimp and corn.

Serve **shrimp and corn tostadas** with **lime wedges** alongside for squeezing over top. Enjoy!



6. Did you know?

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