MARLEY SPOON

Mexican-Style Jumbo Shrimp Cocktail Appetizer

with Crispy Tostadas

30-40min 2 Servings

Along the warm and breezy Mexican coast, fresh and zesty shrimp cocktails abound. We gently poach our jumbo shrimp in a flavorful broth before shocking them in an ice bath to prevent overcooking. The firm shrimp then slip into a lime and tomato sauce, bolstered with fresh onions, cucumbers, jalapeños, and cilantro. Serve with crispy corn tostadas and be transported to the balmy beaches any time of year.

What we send

- 6 (6-inch) corn tortillas
- ¼ oz hondashi [1]
- 10 oz pkg jumbo shrimp [2]
- 1 red onion
- 1 cucumber
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 8 oz tomato sauce
- 2 limes
- 1 oz Buffalo sauce

What you need

- neutral oil
- kosher salt & ground pepper
- sugar
- ¼ c ketchup

Tools

- rimmed baking sheet
- wire rack (optional)
- medium saucepan

Cooking tip

Capsaicin is the heat source in peppers, concentrated in the seeds and white pith. For less spice, remove the jalapeño seeds before finely chopping. For more spice, leave them in!

Allergens

Fish (1), Shellfish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

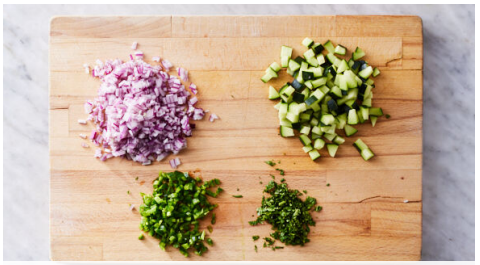
Calories 400kcal, Fat 4g, Carbs 67g, Protein 29g

1. Bake tostadas

Preheat oven to 400°F. Brush **tortillas** on both sides with **oil**; season with **salt**. Arrange in a single layer on a rimmed baking sheet. Optionally, place an inverted wire rack on top of tortillas to keep them flat. Bake until tortillas are lightly browned and crisp, 15–20 minutes, rotating halfway through cooking.

2. Poach shrimp & chill

Meanwhile, bring **hondashi, 1 tablespoon salt, ½ tablespoon sugar**, and **1½ cups water** to a boil in medium saucepan over high heat. Rinse **shrimp** and pat dry. Stir shrimp into boiling water, cover, and let stand off heat until shrimp are opaque, about 5 minutes, shaking saucepan halfway through. Reserve **¼ cup poaching liquid**. Chill shrimp in an ice bath until cold, 3–5 minutes.



3. Prep ingredients

Finely chop **half of the onion** (save rest for own use). Peel **cucumber** if desired; cut in half lengthwise (save 1 half for own use). Remove seeds from remaining half; cut into ½-inch pieces. Remove stem and seeds from **jalapeño**; finely chop. Finely chop **cilantro leaves and stems**.

4. Mix sauce

In a medium bowl, whisk together **½ cup tomato sauce (save rest for own use), ¼ cup reserved poaching liquid, ¼ cup ketchup, 2 tablespoons lime juice**, and **1 teaspoon Buffalo sauce**.

5. Mix shrimp cocktail

Drain **shrimp**, pat dry, and add to **sauce** along with **onions, cucumbers, jalapeños**, and **cilantro**. Mix until well coated; season to taste with **salt** and **pepper**.

6. Finish & serve

Cut **remaining lime** into wedges. Divide **shrimp cocktail** between bowls or glasses. Serve with **tostadas, lime wedges**, and **remaining Buffalo sauce**. Enjoy!