



## Chipotle Shrimp Tostadas

with Black Beans and Lime Yogurt



20-30min



2 Servings

Tostadas—toasted tortillas—are usually deep fried. We cooked ours in a lot less oil, but just enough to get that same golden crispiness. These get topped with adobo-marinated shrimp and a refreshing bean salad. We whipped up a quick lime yogurt to spread on the warm tortillas for a thin layer of creaminess and to help the toppers stick to the crunchy base. Cook, relax and enjoy!

## What we send

- fresh cilantro
- lime
- red wine vinegar
- can black beans
- cloves garlic
- scallions
- white corn tortillas

## What you need

- coarse salt
- olive oil

## Tools

- small skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 765.0kcal, Fat 25.6g, Proteins 52.4g, Carbs 68.7g



### 1. Prep ingredients

Trim roots and tips from scallions and finely chop. Peel and finely chop garlic. Remove tougher stems from cilantro. Reserve  $\frac{1}{4}$  of the cilantro sprigs and finely chop remaining. Finely chop chipotle, reserving any sauce; combine with sauce after chopping. Zest and juice lime.



### 4. Make tostadas

Heat  $\frac{1}{4}$ -inch neutral oil (about  $\frac{3}{4}$  cup) in a medium skillet over medium-high. Add tortillas one at a time and cook until brown and crisp, about 30 seconds per side.



### 2. Marinate shrimp

Combine 2 teaspoons chipotle with half of lime juice and half of garlic in a medium bowl. Add shrimp, season with salt, and toss with chipotle-lime mixture.



### 5. Cook shrimp

Pour off all but 2 tablespoons oil from the skillet. Add shrimp and cook over medium-high, stirring, until just cooked through, about 2 minutes.



### 3. Make beans & lime-yogurt

Rinse and drain black beans. In a medium bowl, combine beans, red wine vinegar, scallions, chopped cilantro, remaining garlic, 1 teaspoon chipotle, 1 tablespoon olive oil, and 1 teaspoon salt. In a small bowl, stir together yogurt, lime zest, remaining lime juice, and  $\frac{1}{2}$  teaspoon salt.



### 6. Assemble

Spread lime yogurt on tostadas and top with black bean mixture, shrimp, and remaining cilantro sprigs. Enjoy!