



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 765kcal, Fat 25g, Carbs 68g, Proteins 52g



1. Prep ingredients

Trim roots and tips from scallions and finely chop. Peel and finely chop garlic. Remove tougher stems from cilantro. Reserve ¼ of the cilantro sprigs and finely chop remaining. Finely chop chipotle, reserving any sauce; combine with sauce after chopping. Zest and juice lime.



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.



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 ½ teaspoon salt.



4. Make tostadas

Heat ¼-inch neutral oil (about ¾ 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.



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.



6. Assemble

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