

DINNERLY



20-Min: Low-Cal Seared Shrimp & Corn Tostadas

with Guacamole Crema



ca. 20min



2 Servings

Making tostadas this good in under 20 minutes—it's just a typical day in the Dinnerly Test Kitchen. And you can do it too by baking tortillas in the oven, cooking shrimp and corn with a bit of butter and garlic, and whipping up a creamy guac that'll make your mouth water just thinking about it. We've got you covered!

WHAT WE SEND

- garlic
- ½ lb pkg shrimp ^{2,17}
- 6 (6-inch) flour tortillas ¹
- 2½ oz pkg corn
- 1 lime
- 2 oz pkt guacamole
- 1 oz pkt sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 30g, Carbs 47g, Proteins 28g



1. Prep garlic & shrimp

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

Finely chop **2 teaspoons garlic**.

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary); 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 **chopped 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**.

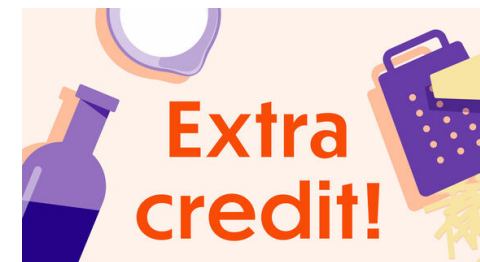
Cut remaining lime into wedges.



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. Toppings galore

Top these shrimp tostadas with sliced radishes, cilantro, a dash of hot sauce, or whatever your heart desires!