



Lime-Marinated Shrimp Tostadas

with Tomato & Radish Salad



20-30min



4 Servings

Who doesn't love a crispy tostada?! Shrimp is quickly poached and then marinated in a bright lime dressing while the tortillas are crisping up in the oven. Creamy avocado gets spread on the tostada before it's topped with the ceviche to bring it to an extra decadent level. A refreshing radish and cherry tomato salad is served alongside to make this a perfect summer meal. Cook, relax, and enjoy!

What we send

- limes
- avocado
- 6-inch corn tortillas
- pints grape tomatoes
- radish
- scallions
- fresh cilantro

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

Tools

- medium saucepan
- rimmed baking sheet

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 401.0kcal, Fat 13.0g, Proteins 38.4g, Carbs 32.3g



1. Prep poaching liquid

Preheat oven to 425°F. Pick **cilantro leaves** from stems and trim ends from **scallions**. Transfer **cilantro stems** and **scallion ends** to a medium saucepan. Fill saucepan with **water** and **1 tablespoon salt** and bring to a boil.



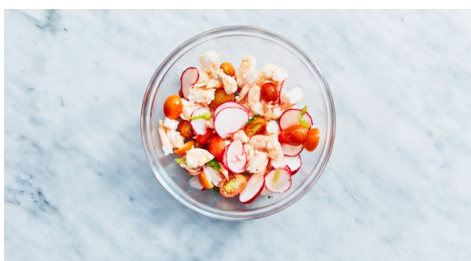
2. Bake tortillas

Brush **both sides of tortillas** with **1 tablespoon oil** and place on a rimmed baking sheet (or two). Bake (without flipping) until they are a dark golden brown, 10-15 minutes (watch closely).



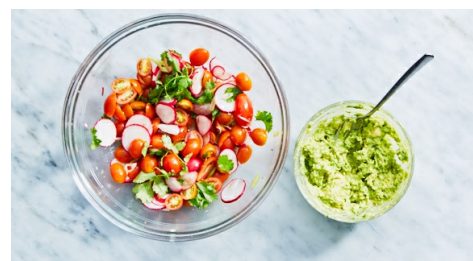
3. Start salad

Meanwhile, halve **tomatoes**, thinly slice **radishes**, thinly slice **scallions** on the diagonal and transfer to a large bowl, Cut **1 lime** in half and squeeze into bowl. Season with $\frac{3}{4}$ **teaspoon salt** and **a few grinds pepper**. Transfer $\frac{1}{4}$ of the **salad** to a medium bowl, stir in $\frac{1}{2}$ **teaspoon sugar**, and set aside



4. Cook shrimp

Add **shrimp** to poaching liquid and cook until shrimp are pink and opaque, about 2 minutes. Drain and pick out **stems** and **scallions**. Transfer shrimp to a cutting board. Allow to cool slightly then cut into pieces. Add **shrimp** to **salad** in the medium bowl and toss to coat.



5. Finish salad

Add $\frac{3}{4}$ of **cilantro leaves** and **1 tablespoon oil** to salad in large bowl and toss to combine. Cut **remaining lime** into wedges. Halve **avocado**; remove pit and peel. Transfer avocado halves to a medium bowl and smash using a fork; season to taste with **salt** and **pepper**.



6. Assemble tostadas

Spread **smashed avocado** on the tostadas and top with **shrimp ceviche**. Serve with **salad** on the side and garnish **tostadas** with **remaining cilantro**. Serve with **lime wedges** for squeezing over. Enjoy!