



Chile-Seasoned Shrimp Tostada

Prep time: 10 Cook Time: 10 Servings: 12

Combo/Fusion,Entrees,Better For You,Corn Tortillas,FSR/QSR,Catering,Casual Dining,Fine Dining,Seafood,Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	06942		12 Each
Red Chiles		. minced	2 Oz.
Lime Juice		fresh	1/2 Oz.
olive oil			As Needed
Shrimp		21/25 , peeled and deveined	2 Lbs.
chile salt			As Needed
Refried Black Beans		warmed	24 Oz.
Lettuce		shredded	12 Oz.
Pickled Radish		prepared	6 Oz.
Spicy Avocado Sauce		see related recipe	



Instructions

1. In a large bowl, combine red chile, lime juice and olive oil. Toss shrimp in marinade and allow to marinate for 1 hour in refrigeration.
2. Pre-heat grill to medium heat.
3. To serve: Pre-heat deep fryer. Grill to order 3 oz. of shrimp, until cooked through. Deep fry 1 tortilla until crisp, keeping flat while frying to create a tostada. Place on paper towel for 30 seconds and sprinkle with chile salt. Spread 2 oz. refried black beans on the tostada and top with 1 oz. shredded lettuce, 3 oz. grilled shrimp, ½ oz. pickled radish and drizzle 1 oz. spicy avocado sauce around the top. Serve.



Spicy Avocado Sauce

Prep time: 10 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Avocados		seeded, skin removed	8 Oz.
Lime Juice		fresh	2 1/2 Oz.
Olive Oil			1 Fl. Oz.
cayenne pepper		ground	To Taste
Sour Cream			3 1/4 Oz.
salt			As Needed

Instructions

- 1. In a food processor, combine all ingredients and pulse until smooth. Reserve refrigerated.

