



Vadouvan Curry Shrimp Tostada

Prep time: 10 Cook Time: 30 Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Entrees,Fry-Ready Tortillas,Casual Dining,Seafood

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Fry-Ready Tortilla	37185		12 Each
Olive Oil			As Needed
Onion		sliced	12 Oz.
Garlic		minced	1 1/2 Oz.
plus 2 tbsp. Vadouvan spice blend			1/4 cup
Coconut		milk	36 Oz.
Salt			To Taste
Shrimp		31-35	30 Oz.
Red Onions		small dice	3/4 cup
Limes		Wedges	12 Each
Cilantro		picked	As Needed



Instructions

1. Sauté onion and garlic until softened. Add Vadouvan and cook an additional minute. Add coconut milk and bring to a simmer. Reduce to 24 oz., stirring occasionally as to not scorch the sauce. Allow the sauce to cool slightly, transfer mixture to a blender, and puree until smooth, hold hot for service.
2. Season shrimp and grill until cooked through. Hold hot for service or cook to order.
3. To create one tostada, fry one 8" Mission® Fry-Ready™ Tortilla according to package instructions and drain. Spread with 2 oz. of the vadouvan puree, and top with 1 tbsp. onion, 2 ½ oz. shrimp, and garnish with cilantro. Serve with a lime wedge.

