



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 |
|----------------------------------|-------|------------------|-----------|
| 10" Fry-Ready Tortilla | 37183 | | 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 Onion | | small dice | 3/4 cup |
| Cilantro | | picked as needed | |
| Lime Wedges | | | 12 each |



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.

