

LA CASITA SHRIMP TOSTADAS

CATEGORY Dinner

COOK TIME 45 +/- minutes

INGREDIENTS

- 1 pound 150/250 Raw Texas Gulf Shrimp
- 6-8 Tostada Shells
- 3 Roma tomatoes chopped
- 1 small sweet onion chopped
- 1/2 cup chopped cilantro
- 2 seeded jalapenos chopped
- 3 avocados mashed and seasoned for guacamole
- 5 limes
- Salt, Pepper, Garlic Powder
- 1/2 cup Sour Cream
- 1/3 cup La Casita Hot Sauce Caliente Extra Hot



DIRECTIONS

1. Thaw 1 pound of 150/250 Texas Gulf Shrimp by placing the shrimp in a ziplock bag. Fill the bag with enough cold water to cover the shrimp. Place the sealed bag in a bowl and allow the shrimp to thaw for 20 minutes. At that time, drain.
2. While shrimp is thawing, bring 8-10 cups of water to boil. Add 1 tbsp of salt to the water. Cooking 150/250 small shrimp will not take long. Consider this a flash cooking method. Place 1/2 of the thawed shrimp into the boiling water. Allow to cook for 2 minutes or until shrimp turns opaque and begins to curl. Promptly remove shrimp from boiling water with a slotted spoon and place in a bowl. Continue the process until all of the shrimp have been cooked. Place the bowl of cooked shrimp in the refrigerator to chill.
3. While cooked shrimp are cooling, make fresh pico de gallo salsa.



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4. Add chopped tomatoes, onions, seeded jalapeños, and cilantro to a bowl. Add the juice of three limes and stir well. Season to taste with salt, pepper, and garlic powder.
5. Make fresh guacamole that can include your favorite ingredients such as fresh chopped tomatoes, onions, peppers, and/or cilantro. Add lime to the guacamole and season with salt, pepper, and garlic powder.
6. Combine the chilled shrimp with the fresh pico de gallo. Mix well and allow the fresh pico de gallo salsa and shrimp flavors to come together for 10 minutes prior to plating. Taste for seasoning and add additional lime juice and salt/pepper to taste.
7. Make the creamy salsa topping. Use 1/2 cup of sour cream and 1/3 cup of La Casita Caliente Extra Hot. Mix the 2 together so that there are no lumps of sour cream. This will be spooned over the top of the tostadas.
8. Assemble the tostadas. Start with the guacamole on the shell and then add the fresh pico de gallo with shrimp. Next, add your sour cream & salsa topping and garnish with queso fresco. You can also top with pickled onions, jalapenos, or diced green onions.

