



# Shrimp Tostadas

WITH SALSA VERDE GUACAMOLE

Oven-Ready



**Prep & Cook Time**  
30-40 MIN

**Cook Within**  
3 DAYS

**You Will Need**  
Olive Oil, Salt, Cooking Spray  
2 Mixing Bowls

### Ingredients

- 3 oz. Corn Kernels
  - 1/4 fl. oz. Hot Sauce
  - 4 Small Flour Tortillas
  - 2 tsp. Taco Seasoning
  - 2 oz. Guacamole
  - 2 oz. Sour Cream
  - 2 oz. Fire Roasted Salsa Verde
  - 1 oz. Queso Fresco Crumbles
  - 4 oz. Black Beans
- Customize It Options**
- 8 oz. Shrimp
  - 10 oz. USDA Choice Sliced Flank Steak
  - 12 oz. Boneless Skinless Chicken Breasts

**Difficulty Level**  
EASY

**Spice Level**  
MEDIUM

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/18981](http://www.homechef.com/18981)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Steps 1 and 2, baking until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **flank steak**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as shrimp in Steps 1 and 2, baking until steak reaches minimum internal temperature, 18-20 minutes. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. If using any fresh produce, thoroughly rinse and pat dry. Spray provided tray with **cooking spray**.
- Drain **black beans**.
- Add 1/3 cup beans (the rest are yours to use as you please!) and **corn** to provided tray and stir until combined.
- Drain **shrimp** thoroughly, and pat dry. Add to tray in an even layer. Top evenly with **taco seasoning** and 2 tsp. **olive oil**.



### 2. Bake the Meal

- Bake tray uncovered in hot oven until **shrimp** reach a minimum internal temperature of 145 degrees, 18-20 minutes.
- While shrimp and vegetables bake, poke **tortillas** with a fork all over, 10 times each.
- Place tortillas directly on oven rack in a single layer and bake until golden brown and crisp, 4-6 minutes.
- Carefully remove tortillas and tray from oven. *Tray and tortillas will be hot! Use a utensil.*
- While meal bakes, continue recipe.



### 3. Make Sauces and Finish Dish

- In a mixing bowl, combine **salsa** and **guacamole**.
- In another mixing bowl, combine **sour cream**, 2 tsp. **water**, and a pinch of **salt** until smooth.
- To serve, top **tortillas** with an even layer of salsa-guacamole mixture, **shrimp and vegetables**, sour cream mixture, **cheese**, then **hot sauce** (to taste). Bon appétit!