



# Shrimp Tostadas

WITH SALSA GUACAMOLE

Oven-Ready



**Prep & Cook Time**

30-40 MIN

**Cook Within**

3 DAYS

**Difficulty Level**

EASY

**Spice Level**

MEDIUM

**You Will Need**

Olive Oil, Salt, Cooking Spray  
2 Mixing Bowls

**Ingredients**

2 oz. Classic Guacamole  
4 oz. Black Beans  
1 oz. Queso Fresco Crumbles  
2 oz. Fire Roasted Salsa Verde  
2 oz. Sour Cream  
2 tsp. Taco Seasoning  
4 Small Flour Tortillas  
1/4 fl. oz. Hot Sauce  
3 oz. Corn Kernels

**Customize It Options**

8 oz. Shrimp  
10 oz. Steak Strips

**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/23432](http://www.homechef.com/23432)

\*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, sesame, 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 **steak strips**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as shrimp in Steps 1 and 2, baking uncovered in hot oven until steak strips reach minimum internal temperature, 13-15 minutes. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Drain **black beans**.
- Add  $\frac{1}{3}$  cup beans (remaining 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 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 lightly browned and crisp, 3-5 minutes.
- Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.
- Carefully remove tortillas and tray from oven.
- While meal bakes, continue recipe.



### 3. Make Sauces and Assemble Tostadas

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

Tell us what you thought at [www.homechef.com/23432](http://www.homechef.com/23432)



Share your meal with @realhomechef